

PIONEER DESSERTS



100 YEAR OLD RECIPES
BY
BERTHA BARNES



2 —
donated by
K. S. Vee

PIONEER DESSERTS

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AUTHOR'S PREFACE

From the humblest to the most graceful American, the pioneers loved sweets. A "Dessert Feast" consisting of puddings, pies, pastries, cakes and strong drinks were stylish refreshments at gatherings after an evening of music and dancing.

There were plenty of wild fruits and nuts from the end of spring through the summer and fall. Pioneers planted apple and peach trees and dried or stored their fruits in cold cellars or preserved them in ciders. The early settlers probably liked them as well as we do today — judging by the favorite recipes that have survived.

Preparing desserts in pioneer days was not the simple task it is today. Cookstoves were not used until the mid 1800s. Long-handled skillets were used over the fireplace and a baking oven built into the side of the fireplace was used. Molasses and maple sugar was the principal sweetener used by most of the early colonists excepting wealthy southerners who bought expensive sugar, chocolate, spices, coffee, rum and French wines.

Cookbooks were rare until the mid 1800s and most recipes existed in unpublished form. Most of these recipes were handed down for generations from mother to daughter and were recorded in notebooks. Some of the language and measurements were not the terms cooks are familiar with today.

In this dessert cookbook, the recipes are typical of the food eaten by the early pioneers, but after kitchen-testing of each of them, I have adapted the measurements, temperature and time to the convenience of the modern cook. But, I also have followed the traditional cooking methods and all ingredients (maybe in different form) available to pioneer cooks have been used.

With this pioneer cookbook, modern cooks can recreate the delicious meals our colonial forefathers enjoyed.

Happy Cooking,
Bertha Barnes
RR No. 5
Richmond, Ky. 40475

For additional copies, write to
Bertha Barnes at above address.

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DESSERT PANCAKES, FRITTERS AND CREPES

CLEVELAND'S DESSERT CREPES

3 eggs, well beaten	1/4 cup milk
1/4 cup water	1-1/4 tablespoons melted butter
1 tablespoon Bourbon	1/2 cup sifted flour
pinch of salt	3 teaspoons sugar
3/4 teaspoon vanilla extract	Clarified butter for frying*

Add all ingredients, but clarified butter, to beaten eggs. Beat with a rotary beater until smooth and let batter stand at room temperature for one hour.

*Clarified butter: Melt 6 tablespoons butter in a heavy pan. Let stand a few minutes and then carefully pour off clear liquid which is clarified, discarding residue which is left.

Heat a skillet or omelet pan until a few drops of water sprinkled in the pan bounce across and evaporate. Brush pan with clarified butter. Pour in about 2 tablespoons of batter and quickly rotate and tilt pan so that the bottom is covered. It will set and brown in about 20 seconds. Turn and brown other side. Slide onto a warmed plate. Repeat above until all batter has been used.

If you visit a friend for the night, name the four corners of the bed; the first corner you look at when awakening will be the one you will marry.

HENRY CLAY'S CREPES SUZETTE

12 Dessert Crepes (recipe above)	1/4 cup sweet butter
1/4 cup plus 2 teaspoons confectioners' sugar	Grated zest of one orange
1/2 cup orange juice	7 tablespoons orange liqueur
3 teaspoons sugar	1/4 cup Bourbon, warmed

Prepare the Dessert Crepes. Beat heavily the butter and confectioners' sugar. Add in orange zest, juice and orange liqueur (3 tablespoons of it).

Place mixture over low heat in dish until it bubbles. Add crepes, one at a time, bathing in the sauce. Fold each crepe in quarters and push to one side of the pan.

When all the crepes are folded in the pan, sprinkle with sugar and add remaining 4 tablespoons of orange liqueur and 1/4 cup of Bourbon. Ignite, using a fireplace match (long). Spoon flaming sauce over crepes and serve as soon as the flames die out.

If you accidentally turn over a chair, begin to say the alphabet and the letter you say when the chair is set upright will be the initial of your sweetheart's name.

CASSIUS CLAY'S CREPES SOUFFLE

12 Dessert Crepes (above)

2 tablespoons flour

pinch of salt

3/4 teaspoon vanilla

4 egg whites stiffly beaten

1/2 cup milk

1/4 cup plus 1 teaspoon sugar

3 egg yolks

3 tablespoons Bourbon

Superfine granulated sugar

Prepare Dessert Crepes and keep warm. Blend flour, milk, sugar, and salt until smooth. Cook and stir until thick. Combine egg yolks, vanilla, and Bourbon, and beat lightly. Beat gradually flour mixture into eggs and blend well. Cool, then fold in the beaten egg whites. Preheat oven to 450 degrees. Butter a large heatproof serving dish and sprinkle with superfine sugar. Place about 2 or 3 tablespoons of souffle mixture in the center of each crepe. Fold crepes in half and place in one layer in the prepared dish. Sprinkle with superfine sugar and bake until lightly browned and puffed, about 3 minutes. Serve at once.

If birds weave some of your hair into their nests, you will go crazy.

GREEN CLAY'S FAMOUS BLUEBERRY CREPES

1 pint fresh blueberries

1 tablespoon lemon juice

3/4 teaspoon grated lemon rind

12 Dessert Crepes (above)

1/2 cup sugar

1 tablespoon water

2 tablespoons liquor

(Strawberries can be substituted)

Wash and drain berries. Combine sugar, lemon juice, and water in pan. Add berries and bring to a boil, stirring constantly. Remove from heat and stir in lemon rind. Add liquor.

Prepare Dessert Crepes and keep warm. Heat blueberry sauce over a low flame. Roll crepes and place on dessert plates. Pour blueberry sauce over. Serve at once.

If, when you are walking along the street or sitting quietly in the house, you hear a voice calling, don't answer, because that is a sign of death calling.

UNION WALNUT-BRANDY FILLED PANCAKES

Filling:

3/4 cup walnuts, chopped fine

2-1/2 tablespoons milk

1 teaspoon grated orange rind

1 cup plus 1 teaspoon sugar

2-1/4 tablespoons brandy

Pancakes:

3 eggs

2 tablespoons sugar

1 cup milk

6 tablespoons flour

1/2 teaspoon salt

Butter for frying

Topping:

1 cup heavy cream

1-1/2 teaspoons sugar

1 tablespoon orange liqueur

Filling: Combine ingredients and mix well. Reserve.

Pancakes: Beat eggs lightly. Add flour, sugar, and salt, and continue beating until batter is smooth. Add milk gradually and beat until extra smooth. Heat about a teaspoon of butter until bubbly in an 8-inch frying pan. Pour in 3 tablespoons of batter all at once and quickly tilt and rotate pan so that the bottom of the pan is completely covered. When lightly brown on the bottom, turn pancake and lightly brown the other side. Add 1/2 teaspoon of butter to the pan for each additional pancake and repeat above until all the batter is used. This makes about 12 pancakes. Keep pancakes warm.

Topping: Whip cream with sugar and orange liqueur. Spread pancakes with filling and roll up. Fold in the sides to hold filling inside. Heat a little butter in a frying pan and quickly reheat filled pancakes. Garnish each pancake with whipped-cream topping.

A death in the family is often preceded by a "little white dog" who suddenly appears in the house and then disappears.

CONFEDERATE POP FRITTERS

1 cup water

1/2 teaspoon salt

1 cup sifted flour

2-1/2 tablespoons bourbon

Confectioners' sugar

1/2 cup butter

3 tablespoons sugar

6 eggs

Salad oil for frying

Combine water, butter, salt and sugar in a saucepan. Bring to a boil. Add flour all at once, stirring constantly over low heat until mixture forms a ball and leaves the sides of the pan. Remove from heat. Add eggs one at a time, beating hard after each addition. Beat in bourbon. Refrigerate batter while heating oil in an electric skillet or deep-fryer to 390 degrees.

Drop batter by rounded tablespoons into hot oil. Fry only a few at a time. Cook until golden brown, about 5 minutes on each side. Drain and sprinkle with confectioners' sugar. Serve warm.

If a cat follows you home, you will have good luck.

WILSON'S APPLE FRITTERS

4 large apples

5 tablespoons liqueur

pinch of salt

1-1/2 tablespoons melted butter

Salad oil for deep frying

1/4 cup plus 2 tablespoons sugar

3/4 cup sifted flour

1/4 cup beer

1 egg, separated

Confectioners' sugar

Peel and core apples and cut in 1/4-inch slices. Sprinkle 1/4 cup sugar and 2 tablespoons liqueur on apple slices. Cover and let stand for 1 hour.

Mix flour, salt, 2 tablespoons sugar, beer, butter and 3 tablespoons liquer until smooth. Beat egg yolk and add to flour mixture. Cover and refrigerate for 2-1/2 to 3-1/2 hours. When ready to fry, whip egg white until stiff and fold in. Heat oil in deep skillet or deep-fryer to 375 degrees. Drain apple slices and dip into the batter to coat well. Fry, a few at a time, until well browned. Drain and sprinkle with confectioners' sugar.

NOTE: Pineapple slices can be substituted for the apples. Eliminate 1/4 cup sugar and substitute rum for the liquer.

Cook cabbage on New Year's Day for luck. You will have green money the entire year.

HAYES' BANANA FRITTERS

5 firm, ripe bananas	1/3 cup plus 1 teaspoon Bourbon
2-1/2 teaspoons lemon juice	3-1/2 tablespoons sugar
1 cup plus 1 tablespoon sifted flour	1-1/4 teaspoons baking powder
1/2 teaspoon salt	2/3 teaspoon cinnamon
3 eggs	1/2 cup milk
1-1/2 teaspoons melted butter	salad oil for frying

Peel bananas and cut in half lengthwise and then crosswise. Let set for 1 hour in mixture of bourbon, lemon juice, and 2 tablespoons sugar.

Sift flour with baking powder, salt, cinnamon, and remaining 1-1/2 tablespoons sugar. Beat eggs with milk, melted butter, and 1 tablespoon of banana marinade. Slowly beat in flour mixture and beat until smooth.

Heat oil in deep skillet or deep-fryer to 375 degrees. Drain banana pieces and dust with flour. Dip in batter to coat well. Fry, a few at a time, turning once, until golden brown on all sides. Drain and keep warm. Serve at once.

If the animals of woods, swamps, and barnyard are unusually vocal, it is a sign of rain.

BLACKFISH'S APPLEJACK PANCAKES

1 cup sifted flour	1/2 teaspoon salt
pinch of baking soda	1/4 cup plus 2 teaspoons sugar
3 eggs	1 cup milk
2-1/2 tablespoons melted butter	1-1/2 tablespoon applejack
3/4 cup shredded raw apples	Butter for frying and serving with
Cinnamon-sugar	pancakes

Sift together flour, salt, baking soda, and sugar. Combine milk with eggs and beat well. Add to flour mixture. Stir in melted butter and mix with a rotary beater until completely smooth. Pour applejack over apples and add to batter.

Heat a little butter in a 6 or 7 inch skillet. For each pancake, pour in 2 tablespoons of batter all at once and quickly tilt and rotate pan so that the bottom of the pan is completely covered. When lightly brown on the bottom, turn pancake and lightly brown the other side. Repeat until all batter is used. Keep pancakes

hot. To serve, put about a half-teaspoon of softened butter in the center of each pancake, fold over, and sprinkle generously with cinnamon-sugar.

Eat cowpeas and hog jowl on New Year's Day and you will have plenty to eat the rest of the year.

ROBERT E. LEE'S STRAWBERRY CREAM ROLL

4 eggs	3/4 cup sugar
3/4 cup sifted flour	1 teaspoon baking powder
1 teaspoon vanilla	1/4 teaspoon salt

Grease 1-10x15" jelly roll pan. Line with wax paper. Grease again. In a large bowl beat 4 eggs until foamy. Gradually add 3/4 cup sugar. Continue beating 5 minutes longer. Sift together 3/4 cup sifted flour, baking powder, and salt. Blend on low speed until well mixed. Stir in vanilla. Pour batter into prepared pan. Bake in preheated oven 15 to 18 minutes at 350° or until surface springs back when touched. Invert onto sugared towel. Roll up and cool.

STRAWBERRY CREAM:

2 cups of crushed strawberries with 3/4 cup of sugar over them or 1 package of frozen berries, thawed. Drain well and reserve liquid. Crush remaining berries with fork.

In a chilled bowl, combine 1 cup heavy cream and 1/4 cup sifted confectioners' sugar. Beat until just stiff. Combine whipped cream, drained strawberries, 1/2 cup chopped almonds, 2 tablespoons orange liquer and 1/2 teaspoon grated lemon rind.

Unroll jelly roll. Fill with strawberry cream. Reroll. Place on serving platter, seam side down. Chill. At serving time spread top with Strawberry Sauce (see recipe below).

STRAWBERRY SAUCE:

Combine in a saucepan 3/4 cup strawberry juice, 2 tablespoons orange liquer, 2 teaspoons cornstarch, 1/2 teaspoon cardamon and 1/4 teaspoon grated lemon rind. Bring to a boil. Reduce heat and cook 4 minutes longer. Cool before serving over jelly roll.

If you wish a man to fall in love with you, offer him a glass of cider stirred with your finger.

CLEVELAND'S SECRET NUT ROLL

Beat 5 egg yolks till thick; gradually beat in 1/4 cup sugar. Beat 5 whites, 1 teaspoon vanilla, and 1/2 teaspoon salt to soft peaks. Gradually add 1/4 cup more sugar; beat stiff. Fold yolks into whites. Sift 1/3 cup sifted flour with 1 teaspoon baking powder; fold into eggs with 1/3 cup chopped walnuts. Spread in greased and floured 15x10x1-inch pan. Bake in 375° oven for 12 minutes. Loosen sides; turn out onto towel dusted with confectioners' sugar. Starting at narrow end, roll cake and towel; cool. Unroll; spread with Filling; roll and chill.

Top with shaved chocolate.

FILLING: Combine 1/2 cup granulated sugar, 3 tablespoons flour, 2 extra strong teaspoons coffee or 2 teaspoons instant coffee and 1/4 teaspoon salt. Stir in 1-1/4 cups milk and 1 ounce unsweetened chocolate. Cook and stir till thickened; cook 2 minutes more. Stir small amount of hot mixture into 1 beaten egg; return to saucepan. Cook and stir just till boiling. Stir in 1 tablespoon butter and 1 teaspoon vanilla. Cover surface; cool.

If you can make your forefinger and little finger touch over the back of your middle fingers, you can marry whomever you want.

MONTICELLO'S CHOCOLATE CREAM ROLL

6 eggs, separated	1/2 teaspoon cream of tartar
1 cup sugar	1/2 cup unsweetened cocoa
1/2 cup self-rising cake flour	1 teaspoon vanilla

Grease and line a 17" x 11" jelly roll pan with waxed paper and grease again. In a large mixing bowl, beat whites with cream of tartar until very stiff. Gradually add sugar, beating until consistency is very thick (5 minutes). Lower speed of machine. Add egg yolks, cocoa, vanilla, beating only until blended (1/2 minute). Fold in flour, by hand, 2 tablespoons at a time. Spread on to pan and even batter out to all corners.

Bake at 350 degrees for 18 minutes. While the cake is baking, prepare a clean dish towel. Dust it well with unsweetened cocoa. When cake is finished invert it on to towel, remove waxed paper immediately and roll up at once. Hold towel at either end and use it to push cake into a roll. Keep towel over cake and cool on a rack.

When cake is cool, whip one pint of heavy cream. Use 2 tablespoons fine sugar or 4 tablespoons confectioners' sugar to sweeten cream plus one teaspoon of vanilla. Gently unroll cake, spread all over with whipped cream and roll up again. Chill and cover roll with this topping:

4 ounces semi-sweet chocolate	2 tablespoons strong coffee
1/4 cup heavy cream	

Melt chocolate with coffee. Beat sweet cream very stiff. When chocolate is melted, cool slightly. Blend whipped cream into chocolate. It is delicious. Spread over chocolate roll.

If your fruit trees bloom out of season, there will be a harsh winter or you will have extremely bad luck.

LINCOLN'S SPONGE ROLL

6 eggs, room temperature	1 cup sugar
1-1/4 cups sifted cake flour	1 teaspoon vanilla

Preheat oven to 350 degrees. Grease and line bottom of jelly roll pan with waxed paper. Grease again. Spread out a dish towel. Sprinkle it all over with confectioners' sugar.

Place whole eggs and sugar into large mixing bowl (of your electric mixer). Be sure eggs are room temperature. Beat eggs and sugar for 12 to 15 minutes or until tripled in bulk.

Add flour gradually by sifting flour over batter. Fold in gently by hand. Add vanilla. Spread evenly onto lined jelly roll pan. Bake for 18 minutes. Turn onto prepared dish towel. Roll sponge cake immediately by holding towel at either end for leverage. When cool, unroll. Spread with filling of your choice: Orange or chocolate whipped cream; raspberry or apricot jam; fresh strawberries or blueberries blended with red glaze; custard. Serve on a wooden tray.



CHOCOLATE WHIPPED CREAM

1 pint of heavy sweet cream

1 teaspoon instant coffee

3 tablespoons unsweetened cocoa

1 teaspoon vanilla

Blend all ingredients except vanilla in your mixing bowl. Cover and refrigerate for 4 to 6 hours if time permits. Beat mixture when ready to decorate cake. Add vanilla when cream is slightly thick.

If you plant a pine tree or weeping willow tree, when it gets large enough to make a shadow as long as a grave, you will die.

GEORGIA'S PECAN CREAM ROLL

6 eggs, separated

1 teaspoon baking powder

3/4 granulated sugar

1-1/2 cups pecans, chopped fine

Beat the egg yolks and granulated sugar together until thick and lemon colored. Mix the baking powder and pecans together and fold into the egg yolk-sugar mixture. Beat the egg whites with an electric or rotary mixer until they stand in stiff peaks when lifted with the beaters. Fold the egg whites into the batter, lifting the batter gently with a spatula from the bottom of the bowl until it is well blended.

Grease a jelly roll pan. Line with waxed paper. Grease the waxed paper. Spread the batter over the waxed paper and bake in a preheated 350 degree oven for 20 to 30 minutes, or until the cake starts to pull away from the pan. Remove from the oven and leave the cake in the pan. Cover it with a damp towel and chill in the refrigerator. Turn the cake over on to the damp towel. Peel off the waxed paper off the underside.

WHIPPED CREAM FILLING

2 cups heavy cream

1 teaspoon vanilla

2 tablespoons granulated sugar

Whip the heavy cream until stiff. Fold in the vanilla and granulated sugar. Spread the whipped cream on the cake and roll (the long side) like a jelly roll. Refrigerate. Slice and serve.

If you move from one house to another, leave your cat and broom or you will have bad luck.

KING LOUIS' GINGER ROLL

Beat 4 eggs with an electric beater for about 10 minutes, or until they are thick and creamy. Gradually beat in 1 cup sugar and continue beating until the mixture is very smooth. Stir in 2-1/2 tablespoons orange juice and 1 tablespoon grated orange rind. Combine 1 cup flour with 1 teaspoon each of baking powder and ground ginger, 1/2 teaspoon cinnamon, and 1/4 teaspoon salt. Sift the flour mixture over the top of the egg mixture and fold the flour mixture in gently but thoroughly. Pour the batter into a jelly roll pan, 11x15 inches, lined with oiled wax paper and bake the cake in a moderate hot oven (375°) for 15 to 17 minutes, or until it begins to pull away from the sides of the pan.

Turn the cake out on a board covered with two long overlapping sheets of wax paper. Gently strip off the paper from the bottom of the cake, roll up the cake lengthwise in the wax paper, and let it cool. Unroll the cake and spread the surface with 1 cup heavy cream, whipped and combined gently with 3/4 cup ginger marmalade. Reroll the cake and glaze the surface with 1/3 cup ginger marmalade, heated until it is of spreading consistency.

Do not set a hen during dog days as the chickens will be crazy.

ULYSSES GRANT'S CHOCOLATE ROLL

5 eggs, separated
4 tablespoons cocoa
pinch of salt

1 cup powdered sugar
1 teaspoon vanilla

Beat yolks with sugar until light and lemon-colored. Add vanilla. Beat egg whites with salt until firm enough to stand in peaks, but not dry. Sift cocoa and add slowly to yolks, alternating with whites. Pour into a greased pan, 10 by 15 inches, well lined with wax paper. Bake roll in moderate oven (350°) for 20 to 25 minutes or until done. Turn out on a cloth or brown paper well sprinkled with powdered sugar. Cover at once with a damp but not wet cloth, and let cake cool. Transfer cake to the platter on which it is to be served, remove paper carefully and fill with filling according to the directions below:

FILLING FOR CHOCOLATE ROLL:

1 cup double thick cream	1/2 teaspoon vanilla
1 tablespoon chocolate frosting (recipe below)	2 tablespoons sugar

Beat cream, add sugar, vanilla and the tablespoon chocolate frosting. Spread on chocolate sheet cake, roll up and frost with the following:

FROSTING FOR CHOCOLATE ROLL:

2 cups powdered sugar	3 tablespoons cocoa
1 teaspoon vanilla	4 tablespoons strong coffee

Mix all of the above ingredients, saving out 1 tablespoon to add to whipped cream mixture above. Frost the surface of the cooled CHOCOLATE ROLL, ends included. Serve at once or keep in icebox until ready to serve.

MARY LINCOLN'S VANILLA WAFERS

2/3 cup butter
1/2 cup sugar
1 egg
2 teaspoons milk

1-1/4 cups sifted all-purpose flour
1 tsp. baking powder
1/4 teaspoon salt
2 teaspoons vanilla

Cream the butter and sugar. Add the well beaten egg, milk and sifted dry ingredients. Stir in the vanilla. Drop by teaspoonsful on lightly greased baking sheet. Bake in a 350° oven until edges are golden brown. About 4-1/2 dozen cookies.

If you are setting a hen and want pullets, carry the eggs to the nest in a woman's bonnet; if you want all roosters, carry the eggs to the nest in a man's hat.

FRANKLIN'S SMALL FRENCH COOKIE

1/2 cup butter
1/2 cup sifted flour
1/2 teaspoon vanilla

1/2 cup sugar
2 egg whites

Cream butter and sugar. Mix in flour. Beat egg whites until stiff and fold into batter. Flavor with vanilla. Pour batter into greased baking pans and cut into

strips about 4" by 1". If desired, sprinkle with granulated sugar or chopped almonds. Bake in moderate oven, 375 degrees, about 12 minutes or until brown.

If you are drowning and accidentally cross your hands, you will come to the surface and float. You are saved by the sign of the cross.

OLD-TYME BROWNIES

Put 1/3 cup butter and 2 ounces unsweetened chocolate in pan. Cook over low heat, stirring constantly until butter and chocolate is melted. Remove from heat and cool. Beat in 2 eggs, one at a time, until well blended.

Add 1 cup sugar, 1 tablespoon corn sirup, and 1 teaspoon vanilla to chocolate mixture and mix well. Sift together 3/4 cup flour, 1/2 teaspoon baking powder, and 1/2 teaspoon salt. Add to chocolate mixture and beat until well blended.

Coarsely chop 2/3 cup walnuts and stir into batter. Grease an 8-inch square pan and line with waxed paper. Bake at 350 degrees for 35 minutes.

Don't sweep dirt out the door after night; you will sweep yourself out of a home.

HOUSEWIVES STAND-BY COOKIES

Mix: 1 cup shortening

1-1/2 cups sugar

2 eggs

Sift together and stir in 2-3/4 cups flour, 2 teaspoons cream of tartar, 2 teaspoon soda, and 1/2 teaspoon soda, and 1/2 teaspoon salt.

Chill dough for 1 hour. Roll into small balls. Roll balls in a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon.

Bake on ungreased cookie sheet 400 degrees for 8 to 10 minutes.

SARAH POLK'S SECRET RECIPE

Cream 1/2 cup butter with 1/2 cup dark brown sugar. Add 1 cup flour and mix well. Press into a greased 8 x 8 x 2-inch square pan, spreading batter evenly into the corners. Bake in a moderate oven 350 degrees for 20 minutes.

Meanwhile beat 2 eggs until frothy. Gradually add 1 cup light brown sugar and beat until thick. Add a cup coarsely chopped pecans and 1/2 cup coarsely chopped pecans and 1/2 cup shredded coconut which has been tossed with 2 tablespoons flour. Season with 1 teaspoon vanilla and a pinch of salt. Mix well. Spread over baked crust. Bake for 20 minutes more in a moderate oven, 350 degrees or until well browned. Sprinkle with confectioners' sugar when cool and cut into 1-inch squares.

Blue jays aren't fit to eat. They go to torment nine times on Friday to carry sand.

ELLEN HAYES'S COOKIE

1 cup sweet butter

2 small eggs, well-beaten

1 cup confectioners' sugar

2-1/2 cups flour

1 teaspoon baking powder

Chill 1-1/2 hours. Make balls. Dent in center impression with a nut. Bake in 375 degree oven for 12 to 15 minutes.

If a mother craves some fruit and does not get it while pregnant, then the baby will have a colored spot on it somewhere in the shape of the fruit desired.

JOHN HUNT MORGAN'S MOLASSES COOKIES

1 cup shortening

1 cup molasses

2 tablespoons vinegar

1 teaspoon cinnamon

5 cups (about) all-purpose flour

1 cup sugar

1 cup hot water

4 teaspoons soda

1 teaspoon vanilla

Melt the shortening and add to the sugar and molasses in a large mixing bowl. Combine the water and vinegar and mix in the soda (it will foam); add to the first mixture. Mix in the cinnamon, vanilla and enough flour to handle for rolling. Roll 1/4" thick, cut with cutters and bake on ungreased cookie sheet. Bake at 350° until center of cookie springs back when lightly touched. This dough will be warm and handles easily on a lightly floured board. Makes 4 dozen large 3" cookies.

Do not wash a new baby in water for one month or it will die; grease in lard instead and wipe off with a dry cloth.

TAD LINCOLN'S FAVORITE ROLLED BUTTER COOKIES

1 cup butter

1 egg

1 tablespoon grated orange rind

1/2 teaspoon soda

1 teaspoon vanilla extract

1 cup sugar

2 tablespoons cream

1 teaspoon baking powder

1/2 teaspoon salt

3 cups all-purpose flour

Cream butter. Gradually add sugar; cream well. Blend in egg, cream, orange rind, baking powder, soda, salt and vanilla. Gradually add flour; mix well. If necessary, chill. Roll out, using only 1/3 of the dough at a time, on floured surface so that resulting dough is 1/8-inch thick. Cut into desired shapes. Place on ungreased cookie sheets. Sprinkle with sugar, if desired, and bake in 400° oven for from 5 to 7 minutes.

For chocolate cookies, omit orange rind and add 2 squares of melted baking chocolate along with the egg.

Blow pepper in the face of the mother when she is in labor to hasten it.

SUSANNAH BOONE'S SUGAR DROP COOKIE

1/2 cup shortening
2 tablespoons honey
2-1/4 cups sifted flour
1/4 teaspoon salt

7/8 cup light corn syrup
1 egg, beaten
2-1/2 teaspoons baking powder
1 teaspoon vanilla

Cream the shortening. Add the syrup, honey and egg; mix well. Sift the flour, baking powder and salt together and add to creamed mixture about 1/3 at a time, mixing well after each addition. Blend in vanilla and drop from a teaspoon onto greased baking sheet. Bake about 12 minutes or until brown, in a 400° oven. This makes about 5 dozen cookies. They can be iced, if desired, by mixing powdered sugar, milk and flavoring.

If you pull a tooth, do not throw it down where a hog can get it or you will have a tusk instead of a tooth grow back.

PIONEER GINGER COOKIES

1/3 cup melted fat
1 egg
1-1/4 teaspoons baking powder
1/4 teaspoon soda

2/3 cup molasses
2-3/4 cup flour
1/4 teaspoon salt
2 teaspoons ginger

Mix melted fat, molasses and beaten egg. Sift together flour, baking powder, salt, soda and ginger. Add to first ingredient mixture. Mix well and chill. Roll out to 1/8" thickness and cut in desired shapes. Bake cookies in a 350° oven for about 15 minutes and cool before serving.

When you cut your last wisdom tooth, you have lived half of your life.

ZACHARY TAYLOR'S HONEY COOKIES

1 cup honey
1/2 cup chopped nuts
Grated rind of a lemon
1/2 teaspoon ground cloves

1/4 cup butter
2-1/4 cups flour
1/2 teaspoon cinnamon
2 teaspoons baking powder

Warm the honey and butter together for 5 minutes. Add nuts, grated lemon rind, and sifted dry ingredients except baking powder. Mix thoroughly. When mixture is cool, sift in the baking powder and mix again. Let stand overnight in a cool place.

Roll thin and cut into cookies of desired shape and size. Place on greased baking sheet. Bake about 8 to 10 minutes at 350 degrees.

If a girl would like to be a boy, then she can change it by kissing her elbow.

ROBERT E. LEE'S SOUTHERN KISSES

1 large or 2 small egg whites 1/4 teaspoon salt
1 cup firmly packed light brown sugar 1 cup finely chopped walnuts

In medium mixing bowl beat egg white and salt until white holds soft down-tilted peaks when beater is slowly withdrawn. Gradually beat in sugar until stiff straight peaks form — mixture will be very thick. Fold in walnuts. Drop by heaping teaspoonfuls, a few inches apart, on generously buttered cookie sheet. Bake in a preheated 300-degree oven until lightly browned and firm — about 15 minutes. Cool 3 to 5 minutes before removing with wide metal spatula to wire rack. Store cold cookies in tightly covered tin box. Makes about 2-1/2 dozen. (Some or all of the cookies will crack.)

If a left-handed person squints, then he cannot be trusted.

RACHEL JACKSON'S SESAME COOKIES

1/2 pound butter 1 cup sugar
3 eggs 3 teaspoons baking powder
1/2 teaspoon salt 1 teaspoon vanilla
4 cups flour Sesame seeds as needed

Cream butter and sugar, add 3 eggs one at a time and beat after each. Add baking powder, salt and vanilla. Add flour gradually. Do not grease the cookie pans. Take a small pinch of dough and roll into a ball. Dip in milk and roll in sesame seeds. Bake in 400-degree oven for 15 to 18 minutes, or until brown.

When you first hear a whippoorwill in the year, lay down, make a wish and roll over three times and the wish will come true.

EDITH WILSON'S PEANUT BUTTER COOKIES

2 cups sifted flour 1-1/2 teaspoons baking powder
1/2 teaspoon soda pinch of salt
1 cup peanut butter 1/2 cup butter
1 cup white sugar 1 cup firmly packed brown sugar
2 eggs 1/2 cup milk
1 teaspoon vanilla

Sift first 4 ingredients together. Cream peanut butter, butter and sugars. Add eggs; beat until fluffy. Stir in dry ingredients alternately with milk. Add vanilla. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350 degrees for 18 minutes. Makes about 6 dozen.

If a turtle gets hold of you, it will not turn loose until it thunders.

STEPHEN DOUGLAS'S ROLLED BUTTER COOKIE

1/2 pound butter 2-1/2 cups flour, sifted

1 cup confectioners' sugar
1 teaspoon vanilla

1 tablespoon milk

Cream butter, add sugar in small amounts at a time, then add flour, milk, and vanilla last. Turn out on a board and knead slightly. Roll out until 1/4 inch thick. Cut out with cookie cutter. Grease cookie sheet. Bake at 325 degrees for 15 to 25 minutes. Watch closely, they should be almost white when ready to remove from oven.

If the crown of your head itches, you will soon be advanced to a more honorable position.

MARY BALL WASHINGTON'S GINGERBREAD, 1784

(This is a recipe used by the mother of our first president)

1/2 cup butter
1/2 cup light molasses
1/4 cup sherry
3 cups all-purpose flour
1-1/2 teaspoons cinnamon
1-1/2 teaspoons nutmeg
3 eggs, well beaten
1/4 cup orange juice
1 teaspoon baking soda

1/2 cup dark brown molasses
1/2 cup honey
1/2 cup warm milk
2 tablespoons ginger
1-1/2 teaspoons mace
1 teaspoon cream of tartar
2 tablespoons orange rind
1 cup raisins
2 tablespoons warm water

Cream the butter. Add the sugar and beat until light and fluffy. Add the molasses, honey, sherry and milk. Beat well. Sift the flour, ginger, cinnamon, mace, nutmeg and cream of tartar and add alternately with the beaten eggs to sugar mixture. Mix in the orange rind, juice, raisins and baking soda dissolved in the warm water. Pour into a 13x9x2" greased paper-lined pan. Bake in 350° oven for 45 to 50 minutes.

Never tell a dream until you have eaten or you will have bad luck.

MARTHA WASHINGTON'S SPICED GYNGERBREDE

2-3/4 cup sifted all-purpose flour
pinch of salt
1-1/2 teaspoons cinnamon
1-1/2 teaspoons nutmeg
2 tablespoons grated orange peel
3 eggs
1/4 cup brandy

1 teaspoon baking soda
2 teaspoons ginger
1 teaspoon mace
1/2 cup shortening
1/2 cup brown sugar, firmly packed
1/4 cup strained orange juice
1 cup molasses

Sift the first 7 ingredients together and set aside. Cream shortening, orange peel and brown sugar until thoroughly blended. Add eggs, one at a time, beating until warm; add to molasses and mix well. Alternately, add dry ingredients

and molasses mixture to creamed mixture beginning and ending with dry ingredients. Beat only until blended after each addition. Turn batter into a greased 9 x 9 x 2" baking pan. Bake at 350° for 30 to 40 minutes, or until a tester inserted in center comes out clean. Cool in pan on rack.

MONROE'S CARAMEL DUMPLINGS

Sauce: 1-1/2 cups sugar
1/8 teaspoon salt

2 tablespoons butter
2 cups hot water

Caramelize: Melt or brown 1/2 cup sugar in heavy skillet.

Add: Butter and remaining sugar.

Add: salt and water. Stir several times and cook until dissolved. About 10 minutes.

DUMPLINGS

1-1/2 cups flour
1/2 cup sugar
1/2 cup milk

2 tablespoons butter
2 teaspoons baking powder
1 teaspoon vanilla

Cream butter and sugar. Sift baking powder and flour together. Add milk and flour alternately. Drop batter by spoonful in hot sauce. Place over low heat and keep tightly covered for about 20 minutes. Dumplings can be baked, if desired in oven in covered pan for about 20 minutes at 400 degrees. Serve warm with cream.

A red sunset in autumn is a sign of cold weather.

TYLER'S PEACH DUMPLINGS WITH NUTMEG HARD SAUCE

2 pounds fresh peach halves
4 tablespoons light-brown sugar
7 teaspoons butter

1 basic dough recipe
3/4 teaspoon nutmeg
Nutmeg Hard Sauce, below

Place peach halves on paper towels to drain. Prepare dough and shape into a ball; divide into sixths. On lightly floured surface, roll out each piece into a 6-1/2-inch square. If desired, reroll any trimmings, and cut into small shapes for decoration.

Preheat oven to 425 degrees. Grease a 13-by-9-by-2-inch baking pan. Combine brown sugar and nutmeg. Place a peach half in center of each pastry square. Sprinkle each with 1-1/2 teaspoons sugar mixture, and top with 1 teaspoon butter and another peach half. Bring pastry up, covering peach completely, and press edges together, to seal. Decorate with decorations, if desired. Arrange in prepared pan. Bake 25 minutes, or until golden brown. Serve warm, with Nutmeg Hard Sauce.

NUTMEG HARD SAUCE

1/3 cup butter, softened

1 cup confectioners' sugar

1 teaspoon vanilla extract

Nutmeg

In small bowl, with electric mixer at high speed, beat butter until light. Add sugar and vanilla; beat until fluffy and smooth. Turn into small bowl and sprinkle generously with nutmeg. Refrigerate, covered, until serving time.

When sounds like muffled footsteps are heard in a woodfire, there will be snow.

PATTY'S BOILED APPLE DUMPLINGS

Add to two cups sour milk one teaspoon soda, and one of salt, half cup of butter. Lard and flour enough to make a dough a little stiffer than for biscuit; or make a good baking powder crust; peel and core apples, roll out crust, place apples on dough, fill cavity of each with sugar; encase each apple in coating of the crust, edges pressed together tightly (it is nice to tie a cloth around each one), put into kettle of boiling water slightly salted. Boil half an hour, taking care that the water covers the dumplings. They are also very nice steamed. To bake, make in same way, using a soft dough, place in a shallow pan, bake in a hot oven, and serve with cream and sugar, or place in a pan which is 4 or 5 inches deep (do not have the dumplings touch each other), then pour in hot water, leaving just the top of the dumplings uncovered. To a pan of 4 or 5 dumplings, add one teacup of sugar and half a teacup butter; bake from half to three-quarters of an hour. If water cooks away too much, add more. Serve dumplings on platter and the liquid in sauceboat for dressing. Fresh or canned peaches may be made in the same way.

If the oak is out before the ash, it will be a wet summer; if the ash is out before the oak, it will be a summer of fire and smoke.

HANNAH'S STRAWBERRY DUMPLINGS

1/3 cup sugar

1 teaspoon vanilla

3 tablespoons sugar

1/2 teaspoon salt

1/2 cup milk

1 tablespoon

2/3 cup water

1 cup sifted flour

1-1/2 teaspoons baking powder

4 tablespoons butter

1 pint (2 cups) strawberries, hulled

In a saucepan, combine the 1/3 cup sugar and the water. Bring mixture to boiling; reduce heat and simmer, uncovered, 5 minutes. Stir in vanilla. Sift together flour, the 3 tablespoons sugar, the baking powder and salt. Cut in butter till mixture is crumbly. Add milk and stir just till well combined. Place berries in a 1-1/2-quart casserole; pour hot sugar mixture over. Immediately drop dumpling dough in 8 to 10 spoonfuls over berries. Sprinkle dumplings with the remaining 1 tablespoon sugar. Bake in a very hot oven (450 degrees) for 25 to 30 minutes, or till dumplings are done. Serve warm from casserole into individual dessert dishes.

A circle around the moon containing more than five stars is a sure sign of cold weather.

NEW ENGLAND MAPLE DUMPLINGS

1-1/2 cups sifted flour
1/2 cup sugar
1/4 cup butter
1-1/2 cups maple syrup

2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup milk
Cream

Mix first 4 ingredients in bowl. Cut in butter to form fine crumbs. Add milk and mix with fork to form soft dough. Put syrup and 3/4 cup water in 10" to 12" skillet and bring to boil. Drop in batter by tablespoonfuls. Cover and simmer 12 minutes, or until dumplings are done. Serve with cream.

A whirlwind is a sign of dry weather.

GEORGIA PEACH DUMPLINGS

Make dough:

2 cups sifted flour
1 teaspoon salt
1/4 cup shortening

4 teaspoons baking powder
1 tablespoon sugar
3/4 cup milk

Sift flour once; measure and sift with baking powder, salt and sugar. Rub (or cut with pastry blender) shortening into flour mixture, then stir in milk. Turn out on lightly floured board and knead for 30 seconds. Roll dough one-fourth inch thick (into a square) and cut into four squares.

Place a peeled peach half, cavity side up, in center of each square; fill each cavity with one tablespoon sugar, a dot of butter and a dash of cinnamon. Bring the four corners of dough up over peach, pinching together. Place the dumplings close together, folded side down, in buttered baking pan or dish; prick tops so steam will escape.

Bake in preheated oven. Just before they start to brown, pour hot syrup around them. Make syrup by mixing together in saucepan one cup sugar, two tablespoons corn syrup and three-fourths cup water. Finish baking to a golden brown — total baking time is about 20 to 25 minutes. Serve warm.

If the fire pops slowly and continuously, it indicates cold weather.

MOUNT VERNON'S BLUEBERRY DUMPLINGS

1 quart blueberries
1-1/2 cups flour
1/2 teaspoon salt
1/2 cup milk

Sugar
1-1/2 teaspoons baking powder
2 eggs, beaten
Cream

Put berries in deep saucepan with 1 cup sugar and 2 cups water. Bring to rolling boil. Mix two tablespoons sugar, the flour, baking powder and salt. Add eggs and milk and stir until smooth. Drop batter by spoonfuls into boiling berries. Cover and cook about 10 minutes. Serve at once with cream.

JOHN HUNT MORGAN'S HOT MILK DUMPLINGS

1 quart milk
3-1/2 tablespoons cornstarch
1 teaspoon vanilla

1 cup plus 2 teaspoons sugar
9 egg yolks

Mix above ingredients thoroughly and place into a small pan on a slow fire and stir constantly until the mixture thickens. Pour into a pan about 2 inches deep, and when cold cut into almond-shaped dumplings; pile in a buttered baking dish, dot with a few dabs of butter and brown in a moderate oven (325 degrees).

If the moon is hanging on the point, it is a wet moon; if it is lying on its back, the weather will be dry.

MRS. SHELBY'S CHOCOLATE DUMPLINGS

Chocolate Sauce:

3/4 cup brown sugar
1 tablespoon plus pinch cornstarch
2 cups water

1/4 cup cocoa
pinch of salt
2-1/4 tablespoons butter

Mix brown sugar, cocoa, cornstarch, and salt in heavy pan. Add water. Cook until sauce begins to boil and thicken slightly, stirring continually. Add butter and mix well. Remove from heat while making dumplings.

Dumplings:

1 cup sifted flour
pinch of salt
2-1/4 tablespoons cocoa
1 egg
1 teaspoon vanilla

2-1/4 teaspoons baking powder
1/2 cup sugar
3-1/4 tablespoons shortening
1/3 cup milk

Sift together sugar, cocoa, salt, baking powder and flour. Add milk, egg, shortening, and vanilla. Stir well, then beat thoroughly for about 1-1/2 minutes. Return pan to heat and bring chocolate sauce to boil. Drop dumplings by the spoonfuls into chocolate sauce. Reduce heat, cover and simmer gently for about 15 or 20 minutes. Serve warm with cream.

Always plant four seeds if you expect one to come up; one for the bird, one for the crow, one for the cutworm, and one to grow.

SUSANNAH'S BLACKBERRY FLOAT

In a medium saucepan bring 1/2 cup each of sugar and water to a boil and boil the syrup for 5 minutes. Add 2 cups fresh blackberries, bring the mixture to a boil, and set it aside. In a bowl cream 2 tablespoons butter with 1/2 cup sugar and 1 egg until the mixture is well blended. Sift 1 cup sifted flour with 1-1/2 teaspoons baking powder and 1/8 teaspoon salt. Beat the dry mixture into

the butter mixture alternately with $\frac{2}{3}$ cup milk until the batter is smooth. Pour the batter into a buttered 1- $\frac{1}{2}$ -quart baking dish. Spoon the blackberries and the syrup over the batter. Bake the mixture in a hot oven for 30 minutes, or until the crust is golden. Serve the dessert warm with cream.

Plant bean seed when the sign is in the arms and you will have beans by the armful. If planted any other time, you will have only bloom.

BLACK HOOF'S INDIAN PUDDING (RECIPE OVER 200 YEARS OLD)

5 cups milk	$\frac{2}{3}$ cup yellow corn meal
1 cup finely chopped beef suet	1 cup molasses
1 cup sugar	2 eggs
1 seedless orange	1 cup seedless raisins
$\frac{1}{2}$ cup dried currants	$\frac{1}{2}$ teaspoon ground cinnamon
$\frac{1}{2}$ teaspoon ground allspice	$\frac{1}{2}$ teaspoon ground cloves
$\frac{1}{2}$ teaspoon grated nutmeg	1 teaspoon baking powder
Salt	

Preheat oven to 300 degrees. Bring 4 cups milk just to the boil and add it to the top of a double boiler. Gradually add the corn meal, stirring constantly with a wire whisk. Stir in salt to taste and suet. Cook, stirring, about 20 minutes. Stir in the molasses, sugar and egg. Trim off the stem end of the orange. Slice the orange thinly, then cut each slice — flesh, skin, juice and all — into very small cubes. Add the orange to the corn meal mixture. Finely chop or grind the raisins and add them. Add the currants and all the spices. Blend remaining cup of milk with baking powder and stir it in. Generously butter a two-quart crock or casserole, preferably made of stoneware. Pour in the mixture. Do not cover. Bake about two to two and one-half hours. Serve warm with English custard or vanilla ice cream.

Washing in the same basin with another will cause a fuss.

ENGLISH CUSTARD

5 eggs	$\frac{2}{3}$ cup sugar
2 cups milk	$\frac{1}{8}$ teaspoon salt
1 teaspoon vanilla extract	

Place the yolks in a saucepan and add the sugar. Beat with a wire whisk until thick and lemon-colored. Meanwhile, bring the milk almost but not quite to the boil. Gradually add the milk to the yolk mixture, beating constantly. Use a wooden spoon and stir constantly, this way and that, making certain that the spoon touches all over the bottom of the saucepan. Cook, stirring, and add the salt and vanilla. Cook until the mixture has a custardlike consistency and coats the sides of the spoon. Do not let the sauce boil, or it will curdle. Immediately remove the sauce from the stove, but continue stirring. Set the saucepan in a basin of cold water to reduce the temperature. Let the sauce cool to room temperature. Chill for an hour or longer.

OLD ENGLISH TEN-DAY PLUM PUDDING

1 pound suet, chopped
2-1/2 cups sifted flour
2 cups currants
1 pound candied peel (cut finely,
mixed)
1-1/4 cups chopped blanched almonds
grated rind and juice of 1 orange
1 teaspoon cinnamon
1 teaspoon ginger
1/4 teaspoon ground cloves

3-1/4 cups freshly made fine bread
crumbs
2 cups sultana raisins
1-1/2 cups seeded raisins
3 cups finely chopped tart apples
1-1/2 cups light brown sugar
grated rind and juice of one lemon
1 teaspoon mace
1 teaspoon salt

Dust all the above items with flour and mix all ingredients exceedingly well, add 1 cup rum, and mix them again. Cover the mixture and keep in a cool place for 10 days. Each day mix the pudding again, adding 1/4 cup rum each time, and return it to the refrigerator. On the eleventh day, remove the pudding and add 6 well beaten eggs. Mix the ingredients very well, fill molds with the mixture, and cover them with wax paper. If molds do not have tight fitting lids, tie cloths wrung out in hot water and dusted with flour over the pudding basin or bowl. Place the molds on a rack in a deep pan, add hot water to come halfway up the sides, and boil them for 6 to 8 hours, adding more water if it boils away.

This superbly good pudding may be kept for months provided a monthly dollop of rum is added to keep it moist and mellow.

Serve the pudding with brandy butter.



BRANDY BUTTER

Whip $\frac{3}{4}$ cup butter until it is creamy, gradually beat in $\frac{1}{4}$ cup confectioners' sugar, and beat in $\frac{1}{4}$ cup Cognac. Beat the butter until it is light and perfectly mixed and add kirsch to taste and a small amount of salt.

If you burn wood in your house that has been struck by lightning, the lightning will strike your house.

RICE PUDDING WITH RAISINS

4 eggs, beaten

$\frac{1}{3}$ cup sugar

$1\frac{1}{2}$ teaspoons grated lemon peel

$1\frac{1}{2}$ cups cooked rice

$\frac{1}{4}$ teaspoon salt

2 teaspoons vanilla

3 cups milk

$\frac{1}{2}$ cup raisins

Combine eggs, salt, sugar, vanilla, and lemon peel in a buttered 2-quart casserole. Combine milk and rice. Stir into egg mixture and add raisins. Set casserole in a pan of hot water filled to within 1 inch of top of casserole. Bake uncovered at 300 degrees for $1\frac{1}{2}$ to 2 hours. After first 30 minutes insert spoon at edge of pudding and stir from bottom. Near end of baking time insert knife; if it comes out clean, pudding is done. Serve hot or cold.

If you set a tree and name it after a large person, it will grow to be a large tree.

MARTHA WASHINGTON'S "QUAKING" PUDDING

2 cups heavy cream

$1\frac{1}{2}$ tablespoons flour

$\frac{1}{4}$ nutmeg, grated

$\frac{1}{4}$ cup sugar

5 eggs, well beaten

pinch of salt

Mix 2 tablespoons of the cream with flour and stir to a smooth paste. Add the nutmeg, sugar, salt and eggs and beat for 15 minutes. Add the remaining cream and stir until thoroughly blended. Turn into buttered pudding mold, cover tightly and steam for 50 minutes.

If your tongue is sore, you have told a lie.

POOR-MAN'S PUDDING

$1\frac{1}{2}$ cups packed brown sugar

3 tablespoons butter

1 cup flour

$\frac{1}{2}$ cup milk

1 teaspoon lemon extract

$\frac{1}{2}$ cup seedless raisins

2 teaspoons baking powder

pinch of salt

In saucepan, bring to boil — 3 cups water, 1 cup brown sugar, the flavoring and 2 tablespoons butter. Pour into shallow 2-quart baking dish. Mix remaining sugar, butter and other ingredients and drop by teaspoonfuls into syrup. Bake in moderate oven — 350 degrees — about 30 minutes. Serve warm.

If you see silver money in your dream, it is a sign of trouble.

QUEEN OF PLUM PUDDINGS

2 cups shortening	2-1/4 cups sugar
12 eggs	1 pound suet, chopped fine
1-1/4 cups sifted cake flour	2 tablespoons cloves
2 tablespoons mace	1 tablespoon nutmeg
1 tablespoon cinnamon	2 teaspoons salt
2 pounds seeded raisins, chopped	2 pounds currants, washed and dried
1/4 pound citron, shredded	2 cups milk
1 cup Brandy	

Cream shortening thoroughly, then blend in sugar. Beat egg yolks until thick and lemon colored and add to the creamed mixture. Stir in chopped suet. Mix and sift dry ingredients. Remove stems from raisins and currants and mix with citron. Dredge with part of the dry ingredients. Combine remaining dry ingredients alternately with milk to the creamed mixture. Add dredged fruits and brandy and blend thoroughly. Lastly fold in beaten egg whites. Steam in greased pudding molds for 5 hours. Makes 4 large molds.

If a task is started on Friday and not finished, it will take a long time to finish it.

BOONESBOROUGH PERSIMMON PUDDING

2 cups mashed and sieved Persimmon Pulp	3 eggs, beaten
1-3/4 cups milk	2 cups flour, sifted
1/2 teaspoon soda	1 teaspoon salt
1-1/2 cups sugar	1 teaspoon ground coriander
3 tablespoons butter, melted	Heavy cream, whipped

Mix persimmon pulp, eggs and butter. Sift together flour, baking soda, salt, sugar and coriander. Pour persimmon mixture into dry mixture and add butter. Stir briefly. Bake in buttered shallow pan in slow oven (325 degrees) about 1 hour. Serve with whipped cream.

Don't twirl a chair on one leg; you are turning friends away from you.

GRANT'S CHOCOLATE PUDDING

1-1/4 cup white sugar	1 cup sifted flour
2 teaspoons baking powder	pinch of salt
1 square (1 oz.) unsweetened chocolate	2 tablespoons butter
1/2 cup milk	1 teaspoon vanilla
1/2 cup brown sugar	4 tablespoons cocoa
1 cup cold water	

Mix and sift 3/4 cup sugar, flour, baking powder and salt. Melt chocolate and

butter together over hot water and add to flour mixture. Add milk and vanilla. Mix well. Pour into greased baking dish 8-inch square. Combine brown sugar, 1/2 cup white sugar and cocoa; sprinkle over batter. Pour cold water carefully over top surface. Bake in moderate oven (350 degrees) for 40 minutes. Let stand at room temperature until served. Serve from baking dish with whipped cream.

If you are deeply depressed in spirits, it is a sure sign that you will hear good news.

JEFFERSON DAVIS' APPLE-OATMEAL PUDDING

1/2 cup sifted flour	1 teaspoons baking powder
1/2 teaspoon salt	1 teaspoon cinnamon
1/4 teaspoon nutmeg	1 cup oats, uncooked
1 cup firmly packed brown sugar	2/3 cup chopped nuts
3 cups chopped, peeled apples	3 eggs, beaten
1 teaspoon vanilla	Vanilla Ice Cream

Heat oven to 350 degrees. Sift together flour, baking powder, salt, cinnamon and nutmeg. Stir in oats, brown sugar, nuts and chopped apples. Add eggs and vanilla. Blend well. Pour into greased shallow 1-1/2-quart casserole. Bake in pre-heated oven about 35 minutes or until pudding springs back when pressed lightly with finger. Serve warm with scoops of vanilla ice cream.

An itching of the lip denotes that someone is slandering you.

BLACK FISH'S INDIAN PUDDING

1/4 cup corn meal	2 cups cold milk
2 cups scalded milk	1/2 cup molasses
1/4 cup sugar	1 teaspoon salt
1/2 teaspoon cinnamon	1/2 teaspoon ground ginger
1/4 cup melted butter	

Mix the corn meal with 1/2 cup cold milk. Add to the scalded milk, stirring constantly. Place pan over hot water and cook for about 20 minutes, stirring now and then. Blend in molasses, sugar, salt, cinnamon, ginger and butter. Turn into a buttered 1-1/2 quart baking dish. Pour remaining cold milk over top. Place in a pan of hot water and bake for 3 hours in a 250 degree oven. Let stand at room temperature for about 30 minutes. Serve with vanilla ice cream.

If a slat falls out of a bed, it is a sign of coming riches.

GERONIMO'S INDIAN PUDDING

4 cups milk	2/3 cup yellow corn meal
1/4 teaspoon salt	1 large egg
1/4 cup butter	1/3 cup dark molasses

1/2 cup firmly packed dark brown
sugar

1/4 teaspoon ginger

1 teaspoon cinnamon

1/4 teaspoon cloves

In a medium saucepan over moderate heat, scald 3 cups of the milk. In a small bowl stir together the corn meal, salt and remaining 1 cup milk; pour into scalded milk, stirring constantly. Reduce heat to low and, stirring often, cook until thickened — about 5 minutes. Remove from heat.

In a small bowl beat egg slightly; vigorously stir a little of the hot corn meal mixture into egg; stir back into corn meal mixture. Stir in butter until melted; stir in molasses, sugar and spices. Turn into a buttered 1-1/2 quart round glass casserole or similar utensil. Set casserole in a baking pan; pour enough hot water into pan to come up high around casserole. Bake uncovered in preheated 275-degree oven about 3 hours. Cool to lukewarm. Serve with vanilla ice cream.

It is bad luck for two persons to look in the mirror at the same time.

DAVY CROCKETT'S INDIAN PUDDING

1 quart milk

3/4 cup molasses

1 teaspoon salt

3 tablespoons sugar

2/3 cup corn meal

1/4 cup butter

1 teaspoon ginger

Vanilla ice cream

Bring milk to a boil in the top of a double boiler. Stir in corn meal and cook over hot water for 15 minutes. Stir in molasses and cook for 5 minutes longer. Remove from heat, stir in the other ingredients except ice cream. Turn into an oven casserole and bake in a 325 degree oven for 1-1/2 to 2 hours. Serve warm with ice cream.

Never plant peas until you hear the whippoorwill. His call is the season is at hand.

SITTING BULL'S INDIAN PUDDING

1/2 cup yellow corn meal

3 cups cold milk

2 eggs

1 teaspoon cinnamon

1 tablespoon butter

1 teaspoon salt

1/2 cup molasses

1/2 cup milk, additional

1/2 teaspoon ginger

In top part of double boiler, combine cornmeal, salt and cold milk. Cook, stirring every five minutes or so over the boiling water until mixture is very hot and cornmeal starting to thicken slightly — about 30 minutes.

Stir in the sugar and molasses and turn mixture into baking dish. Bake uncovered, stirring about every 15 minutes for at least an hour — or until mixture is beginning to thicken somewhat and cornmeal has lost some of its hard grittiness.

At this point beat the eggs with remaining half cup milk, the cinnamon and ginger. Set dish out of oven and add a few spoonfuls of hot mixture to eggs; beat to mix smooth, then stir egg mixture into rest of cornmeal mixture in dish.

Keep stirring until they are evenly mixed in and no foaminess remains on surface. Stir in the butter.

Return dish to oven — set it in a shallow pan of hot water at this point — and continue baking until a knife stuck in center will come out clean, just as it does when you test a baked custard. Additional baking time will be about an hour. Remove from oven and from pan of hot water and let cool before serving. Serve warm with ice cream.

If a red-headed woman comes to your house on Monday, there will be confusion all week.

MOSES'S SECRET PUDDING

3 tablespoons cornstarch

5 eggs, separated

1/2 teaspoon vanilla

1/2 teaspoon lemon juice

4 cups milk

9 tablespoons sugar

pinch of salt

Stir cornstarch to a thin paste with a little of the milk. Heat remaining milk over hot water. Add cornstarch and continue cooking over hot water, stirring constantly, for 15 minutes. Beat egg yolks, adding 6 tablespoons of sugar at one time and continue beating until thick. Pour small amount of hot thickened milk gradually into egg mixture and return to remainder. Cook over hot water, stirring constantly for 5 minutes. Add vanilla and salt and turn into baking dish placed in pan of hot water. Beat egg whites, adding remaining sugar gradually with the lemon juice and beat until mixture stands in peaks. Drop onto custard in the shape of kisses and place in moderate oven for 15 minutes. Let cool and chill in refrigerator before serving.

Plant pepper when you are mad or let a red-headed person do it for you.

SUSAN'S GREEN APPLE PUDDING

Green cooking apples (enough to fill a

9-by-4-inch baking dish)

3 tablespoons lemon juice

1 cup sugar

3/4 cup flour

6 tablespoons butter

1/4 cup water

1 teaspoon cinnamon

1/2 teaspoon salt

Heavy cream

Peel, core, and slice apples and arrange in baking dish. Sprinkle on lemon juice and water. Mix half the sugar with cinnamon and sprinkle over the apples. Mix remaining sugar with flour and salt and work with butter until crumbly. Spread over apples and smooth with a spoon. Bake in a 375 degree oven for 40 minutes. Serve with cream.

Never plant okra while standing. Always stoop and the plant will bear while still low.

LINCOLN' SWEET-POTATO PUDDING

1 tablespoon flour

3/4 cup sugar

3/4 teaspoon salt
 1/2 teaspoon ginger
 1-1/2 cups mashed cooked sweet
 potatoes
 1-1/2 cups milk
 2 tablespoons butter

1/2 teaspoon nutmeg
 3 eggs
 1 teaspoon grated orange rind
 1 teaspoon vanilla extract
 Whipped cream

Mix first 3 ingredients and spices in bowl. Beat in eggs. Stir in potatoes and orange rind, then add remaining ingredients, except cream. Mix well and pour into buttered 1-1/2-quart casserole. Bake in moderate oven 1 hour and 15 minutes. Serve warm with whipped cream.

You can marry whomever you wish if you cut your fingernails on nine straight Sundays.

CLEVELAND'S ORANGE PUDDING

4 oranges
 1 cup sugar
 2 cups milk
 4 eggs, separated

Dice orange sections. Add 1/2 cup sugar and let stand in warm room. Scald milk. Combine another 1/4 cup sugar with egg yolks and add milk slowly, mixing well. Cook over hot water, stirring constantly until mixture coats metal spoon. Cool, pour over oranges. Beat egg whites until stiff and gradually beat in remaining sugar until mixture stands in peaks. Spread on top of pudding and put in moderate oven 15 minutes or until lightly browned.

If your cow lows in the night, bad luck will come to some member of the family.

BIRD'S NEST PUDDING

Fill baking dish one-half full of sliced apples. Cover with 1 cup sugar and a dash of nutmeg. Add about 1/2 cup water. Cover with batter:

1 cup sugar
 1/2 cup water
 3 tablespoons melted shortening
 1 cup flour, sifted with 1 teaspoon
 baking powder

Bake in slow oven until brown. Serve hot, with cream.

Wear a four-leaf clover in your left shoe and the first man you meet will be your husband.

RICHARD HENDERSON'S BOURBON PUDDING

4 eggs, separated
 1 pint heavy whipping cream
 1 teaspoon vanilla
 9 tablespoons sugar
 5 tablespoons Bourbon
 1 teaspoon nutmeg

Beat cream until stiff and set aside. Beat egg yolks until foamy. Add 5 tablespoons sugar, Bourbon, vanilla and nutmeg to beaten egg yolks. Beat egg whites stiff, forming peaks. Add 6 tablespoons sugar. Lightly blend the egg yolk

mixture and whipped cream into beaten egg whites. Pour into a large mold and place in refrigerator or freeze lightly until time to serve.

If you have the earache, put some warm urine on a piece of cotton and place it in the ear.

DOLLY'S FROZEN PUDDING

1/2 cup sugar
1 pint milk
1/2 cup Bourbon
2 cups pecans

3 eggs
1 pound seedless dates
1/2 pound toasted almonds
1 pint whipped cream

Scald milk and add lightly beaten eggs, sugar and pinch of salt. Stir over low heat until slightly thickened and is a light custard. Pour while hot over the chopped dates. When cool, add Bourbon and fold in the whipped cream. Freeze lightly and then add the chopped almonds and the pecans and re-freeze.

If you want to lose weight, drink some of the brine from kraut put up in stone jars. It makes you thirsty and you will drink lots of water.

SIOUX INDIAN PUDDING

3 cups milk
1/4 cup dark molasses
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

1/3 cup yellow cornmeal
1/4 cup sugar
1/2 teaspoon ground ginger

Heat oven to 275°. In large, heavy saucepan, heat milk until bubbles appear around edge of pan. Stir cornmeal and molasses slowly into milk. Cook about 10 minutes or until thickened, stirring constantly. Remove from heat. Mix in sugar, salt, ginger and cinnamon.

Pour mixture into buttered 1-quart casserole or baking dish. Bake 2 hours. Spoon into serving dishes. Serve warm. Top with whipped cream if desired.

If it rains on Easter Sunday, it will rain every Sunday for seven Sundays.

MARY TODD'S STEAMED APPLE PUDDING WITH CUSTARD SAUCE

Prepare suet pastry:

In a bowl combine 3 cups flour and 1 teaspoon salt. With the fingertips work in 1-1/2 cups finely chopped beef kidney suet (it should be almost powdery) and a little butter. Add gradually about 1/2 cup ice water, or just enough to make a stiff paste about the same texture as piecrust dough. Chill the pastry for about 30 minutes.

Pudding:

Prepare suet pastry and roll out enough pastry 1/4 inch thick to line a pudding mold, reserving the remainder. Line the mold with the pastry and pack it

tightly with sliced apples, mixed with sugar to taste and sprinkled lightly with freshly grated nutmeg. Cover the mold with a round of the reserved pastry, rolled 1/4 thick, and seal the edges well. Wring out a towel with hot water, flour it lightly on one side, and tie it, floured side down, over the edges of the mold. Put the mold in a kettle filled with enough boiling water to come halfway up the sides, cover the kettle, and simmer the pudding for 1 to 1-1/2 hours, or until it is firm. Unmold the pudding onto a serving dish, cover it with a custard sauce, and serve it hot with a sauceboat of additional sauce.

Custard Sauce:

In a bowl lightly beat 2 or 3 egg yolks with 1/3 cup sugar and stir in 1 teaspoon flour. Scald 1-1/2 cups milk with a small piece of vanilla bean and add it gradually to the egg yolk mixture, stirring well. Cook the sauce over very low heat, stirring constantly with a metal spoon, until it almost reaches the boiling point. Remove the vanilla bean and strain the sauce. Stir until it is no longer in danger of boiling and use it at once.

PASTRIES

(I have several foolproof pastry recipes, choose the one you like best)

BASIC PASTRY

(for two-crust pie)

2 cups flour

2/3 cup lard

1/3 cup ice water

pinch of salt

Place flour and shortening in mixing bowl. With pastry blender, or two table knives, cut shortening through flour until the mixture is like small peas. Sprinkle water, a tablespoon at a time, over the mixture, adding to driest part each time. Mix gently with fork until all is moistened. Gather up with fingers, form into ball. Divide in half.

Form ball of one half. Flatten slightly and roll out on lightly floured board. Roll to 1/8" thickness and 1" larger than pie pan. Fold into quarters, fit loosely into pan, working gently and carefully. Put in filling. For top crust, roll out other half; fold in fourths. Unfold loosely on pie. Trim off all but 1/2" of excess dough. Turn under, sealing the two crusts together. Flute with index finger, pressing dough gently between thumb and index finger of other hand. If you wish you may use a fork to press edges firmly together instead of fluting. With sharp knife point, cut air holes in design of your choice on top crust.

MARTHA JEFFERSON'S FLAKY PASTRY

Sift 2 cups flour and 1 teaspoon salt into a chilled mixing bowl. With 2 knives or a pastry blender cut in 1/3 cup cold butter, to make lumps the size of small peas. Sprinkle 4 to 6 tablespoons ice water (using as little as possible), a tablespoon at a time, over the dough and stir in quickly and gently with a fork until

it can be gathered together and cleans the bowl. Form the dough into a ball, wrap the ball in wax paper, and chill it for 30 minutes.

Roll out the dough in a rectangle about 1/3 inch thick and cover it with 3 tablespoons hard butter, cut into thin shavings. Fold the upper third of the dough over the center and fold the lower third of the dough over the upper flap, making three layers. Give the dough a quarter turn, roll it out thinly in a rectangle, and fold it again in thirds. Wrap the dough in wax paper and chill it for several hours or overnight.

SARAH HART'S BUTTER PASTRY

3/4 cup plus 2 tablespoons sifted all-purpose flour

1-1/2 teaspoons sugar

1/8 teaspoon salt

1/4 cup butter

2 to 3 tablespoons cold water

Sift together flour, sugar and salt into a bowl. Cut butter into flour with a pastry blender or 2 knives into pieces the size of small peas. Sprinkle water, 1 teaspoon at a time, over flour, mixing with a fork until all the flour is moistened. Shape into a ball and roll out.

SUSANNAH'S FOOLPROOF VINEGAR PIE CRUST

3 cups flour

1 cup lard

1 beaten egg

1 tablespoon vinegar

7 tablespoons ice water

Cut lard into the flour, add remaining ingredients and roll out as with regular pastry.

LATTICE-TOP CRUST

Prepare dough for 2-crust pie; line pan with half of dough. Trim, leaving 1-inch overhang. Roll rest of dough; cut into 1/2-inch strips with pastry wheel or paring knife.

Fill pie; moisten edge of bottom crust with water. Place 2 strips of dough across top of pie, forming a cross. Working from center outward, add a strip at a time across each arm of the cross. Weave the strips over and under, allowing 1/4 to 1/2 inch between strips. Continue until top is complete. Press strips to bottom crust. Fold crust over strips; form standing rim and flute.

FOOLPROOF MERINGUE

Mix one tablespoon cornstarch and two tablespoons sugar with one-half cup water and cook together until clear; then set aside. Then add a bit of salt to three egg whites and whip until foamy or standing in peaks at which time you add the above mixture.

Continue beating until creamy. Then add 6 tablespoons sugar gradually, beating until very creamy. Pile on pie and bake 30 minutes at 325 degrees or until a golden brown. It's very tender and good.

DOLLY'S MERINGUE

Beat 2 egg whites until frothy. Add 1/2 teaspoon vanilla and 1/8 teaspoon cream of tartar. Beat until it stands in soft peaks. Gradually add 1/4 cup sugar, beating until sugar is dissolved and stands in very firm peaks. Spread on hot pie, making sure it is well-sealed to crust around the edges to prevent weeping. (The reason for putting meringue on a hot pie is so the meringue will cook underneath from the hot pudding as well as on top.)

HANNAH'S MYSTERY PIE

CREAM TOGETHER: 2 cups powdered confectioners' sugar and 1/2 cup soft butter.

ADD: 1 large egg

1/4 teaspoon salt and 1/2 teaspoon vanilla. Beat well.

SPREAD THIS MIXTURE IN: 2 baked 8" pie crusts, that is, spread the mixture evenly over the bottoms of the crusts. Chill.

WHIP: 1 cup heavy whipping cream.

FOLD IN: 1 cup drained crushed pineapples and 1/2 cup chopped pecans.

Pile the whipped cream, fruit and nut mixture on top of the chilled filling in the crusts. Chill until ready to serve. Notice that the whipped cream is not sweetened. The bottom layer of the pile is sweet enough so that the unsweetened cream is the perfect contrast.

Three months after you hear the first katydid, there will be a killing frost.

STEPHEN DOUGLAS PIE

1/2 cup butter

1/2 cup cream

pinch of salt

2 tablespoons flour

3 cups brown sugar

3 whole eggs

1 teaspoon vanilla

9-inch unbaked pastry shell

Cream the butter, sugar and cream until smooth. Beat in eggs, one at a time. Beat in remaining ingredients and pour into shell. Bake 10 minutes at 425 degrees, reduce heat to 350 degrees and bake 40 minutes more, or until set.

If any toe is longer than your big toe, you will be hen-pecked.

ALABAMA PIE

4 eggs, separated

1/4 teaspoon salt

1/2 cup butter

1 cup raisins

1/2 cup additional sugar for meringue

1 cup sugar

2 tablespoons flour

2/3 cup milk

1 teaspoon vanilla

In a heavy saucepan, cream the sugar, flour and salt together with the soft butter. Beat the egg yolks and add to first mixture. Blend in the milk and raisins and cook over low heat until thick. Remove from heat and add vanilla.

Cool to room temperature, pour into baked pie shell and top with meringue. Make meringue by beating the egg whites until soft peaks form, then beating in the 1/2 cup additional sugar in the recipe.

Spread over filling, making sure to seal meringue to crust. Bake at 350 degrees until meringue is set and lightly browned, 10-12 minutes.

if you take the last piece of bread from the plate, you will never marry.

SOUTHERN MAPLE PIE

1 cup sugar	1/4 cup butter
1 cup maple syrup	1/2 teaspoon salt
1 cup coarsely chopped walnuts or pecans	1-10 inch pie crust

Cream together 1 cup sugar and 1/4 cup butter. Add 1 cup maple syrup, 3 eggs and 1/2 teaspoon salt and beat well. Stir in 1 cup nuts. Pour into unbaked pie shell.

Bake 45 to 50 minutes at 375 degrees, or until knife in center comes out clean.

If it snows on your wedding day, you will have great happiness.

MRS. SHELBY'S VANILLA PIE

1 cup milk	1 cup light cream
2/3 cup sugar	2 tablespoons cornstarch
2 tablespoons flour	1/2 teaspoon salt
3 egg yolks, slightly beaten	1 teaspoon vanilla
3 egg whites for meringue	

Scald milk and cream in heavy saucepan over medium heat. Combine dry ingredients, add milk, gradually stirring until smooth. Return to saucepan and cook, stirring until thickened. Stir small amount of hot mixture into egg yolks, then stir mixture in saucepan. Cook 2 minutes over low heat stirring constantly. Remove from heat, add vanilla and pour into pie shell. Add 6 tablespoons sugar to beaten egg whites for meringue and place on pie and brown to a golden brown.

If you have the hiccups, think of your lover; if he loves you, they will stop.

PRESIDENT TYLER'S PUDDING PIE

3/4 cup white sugar	3/4 cups brown sugar
1/2 cup cream	2 eggs
1/2 cup butter	1/2 teaspoon vanilla
1/4 teaspoon nutmeg grated over pie	

Cream butter and sugar. Add eggs, cream and vanilla. Have ready a pie shell baked in a hot oven until done but not brown (10 minutes). Add filling and dust top with nutmeg. Put pie back in a slow oven and remove when pie is golden

brown and filling is firm and slightly shaky in the middle. If cooked too long, the filling will be granular or candied. It should be like firm, transparent jelly when properly baked.

If you spill flour on the front of your dress while baking or water while washing clothes, it is a sign that your future husband will be a drunkard.

ABE LINCOLN'S MOLASSES PECAN PIE

3 eggs	2 tablespoons melted butter
3/4 cup light molasses	3/4 cup white corn syrup
pinch of salt	1 teaspoon vanilla
1 cup chopped pecans	2 tablespoons flour

Beat eggs until light and frothy. Add to melted butter and mix well. Add the molasses, corn syrup, salt and vanilla; mix well. Combine the nuts with the flour and add to egg mixture. Mix thoroughly and pour into unbaked pie crust. Bake 40 minutes at 375 degrees, or until filling sets and becomes firm.

If you see a yellow bird on Sunday, you will marry a rich man; if you see a bluebird, you will marry a poor man; if you see a redbird, you will marry a sailor and if you see a sparrow, you will marry a poor man and live in a very small house.

MARTHA JEFFERSON'S CHESS PIE

2 cups sugar	1 tablespoon flour
1 tablespoon of cornmeal	4 eggs
1/4 cup milk	1/4 cup melted butter
juice of one lemon	

Toss together the sugar, flour and meal with a fork in a bowl. Stir in the remaining ingredients until well blended. Pour into an unbaked pie shell. Bake 40 minutes in a 375-degree oven.

If you want to sneeze and fail to do so, it is a sign that someone loves you that you do not know about.

PIONEER APPLE BUTTER PIE

1 scant cup sugar	2 eggs
1 tablespoon flour	1/2 teaspoon allspice
3 tablespoons apple butter	2 cups milk

Combine sugar and eggs; add flour. Add remaining ingredients and place in an unbaked, 9-inch pie shell. Bake in a 350 to 375 degree oven for 45 to 50 minutes, or until set. Additional cinnamon and spice may be added if desired.

If you have warts and wish to get rid of them, rub the wart against the forehead of a dead person.

KENTUCKY LEMON MERINGUE PIE

6 tablespoons cornstarch	1/4 teaspoon salt
1 cup sugar	2 cups water
3 egg yolks	2 tablespoons butter
1-1/2 teaspoons grated lemon rind	5 tablespoons lemon juice
3 egg whites	1/4 teaspoon cream of tartar
6 tablespoons sugar	baked 9-inch shell

Combine cornstarch, salt and 1/2 cup sugar in the top of a double boiler and gradually add water. Place over boiling water and cook until thickened. Cover, cook 10 minutes, stirring occasionally.

Stir small amount of hot mixture into egg yolks which have been mixed with remaining 1/2 cup sugar. Pour back into hot mixture. Blend thoroughly, cook 2 minutes longer. Remove from heat, add butter, lemon juice and rind. Cool to room temperature, stirring occasionally. Pour into pie shell.

Add cream of tartar to egg whites and beat until frothy. Gradually beat in sugar and continue beating until mixture is stiff and glossy. Spread meringue tightly on filling, sealing edges to crust. Bake in 400-degree oven until delicately browned, 8 to 10 minutes.

It is good luck to plant cucumbers on May 1 before sunup.

ABAGAIL'S CHOCOLATE CREAM PIE

2 squares (2 oz.) unsweetened chocolate	3-1/2 cups milk
3/4 cup sugar	2/3 cup flour
3/4 teaspoon salt	3 egg yolks
2 tablespoons butter	1 teaspoon vanilla
3 egg whites	1/4 teaspoon cream of tartar
6 tablespoons sugar	

Heat milk and chocolate in heavy saucepan. Combine dry ingredients, add milk mixture gradually, stirring until smooth. Return to saucepan and cook, stirring until thickened. Stir small amount of hot mixture into egg, then stir quickly into mixture in saucepan. Cook 2 minutes over low heat, stirring constantly. Remove from heat, add butter and vanilla. Turn into baked shell.

Beat 3 egg whites with cream of tartar added until stiff peaks form. Gradually beat in 6 tablespoons sugar, little at a time. Beat until stiff and glossy. Pile on pie filling, being careful to seal the meringue onto the edge of the crust. If filling is exposed to heat, it may weep. Bake 8 to 10 minutes in 400-degree oven until delicately browned.

It is bad luck to count the vehicles in a funeral procession.

GRANT'S SOUR CREAM RAISIN PIE

- | | |
|----------------------------|------------------------------------|
| 3 egg yolks | 1 cup sour cream or buttermilk |
| 1 tablespoon cider vinegar | 3/4 cup sugar |
| 2 tablespoons flour | 3/4 teaspoons cinnamon or allspice |
| 1/2 teaspoon nutmeg | 1/4 teaspoon salt |
| 2 cups seedless raisins | Pastry for 9-inch crust, unbaked |

Combine egg yolks, milk and vinegar. Stir in sugar mixed with flour, spices and salt. Add raisins. Pour into pastry lined pie pan.

Bake in very hot oven 450 degrees for 10 minutes, then reduce heat to moderate and bake 30 to 35 minutes longer, or until crust is brown. Serve slightly warm.

Do not let a baby stand while it is young or it will be bowlegged.

JEFF DAVIS PIE

- | | |
|---------------------|-----------------------------|
| 1/4 cup butter | 1-1/2 cups sugar |
| 2 tablespoons flour | 1 teaspoon vanilla |
| 3 egg yolks | 2/3 cup soda cracker crumbs |
| 3/4 cup sour cream | 9-inch unbaked pie shell |

Cream butter. Combine sugar and flour; add to butter and cream until fluffy, add vanilla. Add egg yolks, beating well after each one. Fold in crumbs and cream. Pour into unbaked pie shell. Bake in preheated oven at 425 degrees for 10 minutes. Reduce heat to 350 degrees for 40 to 45 minutes. If desired, top with meringue.

HANNAH'S BUTTERMILK-CUSTARD PIE

- | | |
|-----------------------------|----------------------|
| 1 unbaked, 9-inch pie crust | 3 tablespoons butter |
| 3 egg yolks | 2/3 cup sugar |
| 2 tablespoons flour | pinch of salt |
| 1-2/3 cups buttermilk | 2 teaspoons vanilla |
| 3 egg whites | |

This is a light pie, custardy on the bottom with a delicate foam on top. Melt butter; cool. Beat egg yolks slightly; stir in sugar, flour and salt. Add butter, buttermilk and vanilla. Beat egg whites until soft peaks form; fold into buttermilk mixture. Pour into pastry crust. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees; bake 15 to 20 minutes or until thin-bladed knife inserted in pie halfway between center and edge comes out clean and pie is golden brown. Allow to cool on wire rack. Chill.

If a baby gets the thrash, let someone blow in his mouth that has never seen his father.

BETSY CALLOWAY'S VINEGAR PIE

Mix thoroughly together: 4 tablespoons flour and 1 cup sugar

Add: 1 cup boiling water; cook 5 minutes, then add:
 2 egg yolks, well beaten. Cook 2 minutes in double boiler, then add:
 1 teaspoon lemon extract and 3 tablespoons cider vinegar
 Pour into prebaked pie crust and let set. Beat the 2 egg whites until stiff and add 4 level teaspoons sugar. Pour onto top of pie and brown in oven.

THE LITTLE GIANT'S CINNAMON PIE

3 eggs, slightly beaten	3 tablespoons flour
1/2 cup sugar	1-1/2 cups milk or light cream
2 teaspoons cinnamon	

Beat all ingredients in a bowl, pour into unbaked pie shell and bake 25 to 30 minutes at 325 degrees.

If your right eye jumps, it is a sign of bad luck. If the left eye jumps, you will receive a lot of money.

PILGRIM PIE

1 cup brown sugar	3 level tablespoons flour
1/2 cup of molasses	2 cups of hot water

Mix all ingredients together in a pan and bring to a boil. Add 1 teaspoon soda. Cool. Pour into 2 unbaked pie crusts and cover with:

Don't lend or borrow salt or pepper, it will break your friendship; if you do borrow it, do not pay it back.

CRUMBS

2 cups unsifted flour	1/4 cup lard
1/4 cup butter	1 cup brown sugar

Mix together with hands and put on boiled mixture. Bake in oven at 350 degrees for 30 minutes. This makes 2 pies.

Plant potatoes in the dark of the moon and dig them in the light of the moon.

FRENCH SILK CHOCOLATE PIE

1 cup butter	1-1/2 cups sugar
4 squares unsweetened chocolate, melted and cooled	4 eggs
2 teaspoons vanilla	Whipped cream
1 9-inch baked pie shell	

Beat the butter with the sugar until it is very well blended, smooth, fluffy and pale yellow. Blend in the chocolate and the vanilla. Beat in the eggs, one at a time, taking 5 minutes to incorporate each and mixing at high speed. Turn the mixture into the pie shell and chill several hours. Decorate with whipped cream before serving.

MONTICELLO FUDGE PIE

1/2 cup butter
4 eggs
1-1/2 cups sugar
1/4 teaspoon salt

3 squares unsweetened chocolate
3 tablespoons white corn syrup
1 teaspoon vanilla
9-inch pastry-lined pan

Melt butter and chocolate over low heat or in top of double boiler. Beat eggs in mixing bowl until light, then beat in syrup, sugar, vanilla and salt. Add to the slightly-cooled chocolate mixture, and mix thoroughly.

Pour into pastry-lined pan. Bake 25 to 30 minutes in 350-degree oven or until top is crusty and filling is set but still somewhat soft inside. Do not overbake. Pie should shake like custard so it will not be too stiff when cool.

Serve plain or topped with vanilla ice cream, or garnish with whipped cream and shaved chocolate curls.

If hogs run around with straws or sticks in their mouth, cold weather will follow.

MARY BALL'S APPLE PANDOWDY

Fill a deep ovenproof dish with:

8 or 9 cups thinly sliced apples
1 teaspoon cinnamon
1/4 teaspoon nutmeg
3 ounces butter

Sprinkle with 3/4 cup apple cider
1/4 teaspoon cloves
1-1/2 cups brown sugar

Make shortcake topping by combining:

1 pound all-purpose flour
1 teaspoon salt
3/4 cup shortening

3 tablespoons baking powder
4 tablespoons sugar
3 beaten eggs

Mix enough milk with above ingredients to make biscuit dough consistency. Roll dough to cover apples and bake in medium oven until golden.

If you place a love vine on a plant or tree and it grows, your sweetheart is true to you.

HELEN'S SOUTHERN PEANUT BUTTER PIE

1 cup light or dark corn syrup
4 eggs, slightly beaten
1/2 cup peanut butter
1 cup whipping cream, whipped

1 cup sugar
1 teaspoon vanilla extract
1 (9-inch) unbaked pie shell

Combine corn syrup, sugar, eggs, vanilla and peanut butter; blend well. Pour into pie shell and bake at 400° for 15 minutes. Reduce heat to 350° and bake an additional 35 minutes; cool. Top with whipped cream.

If you tear a dress the first time you wear it, someone will tell a lie on you before night.

HERMITAGE PUMPKIN PIE

1-1/2 cups sugar
3 eggs, separated
2 tablespoons flour
1/2 teaspoon ground nutmeg
1 pint whipping cream
Whipped cream

3 tablespoons butter
1 cup cooked mashed pumpkin
2 teaspoons ground cinnamon
1 teaspoon vanilla
2 unbaked 9-inch pastry shells

Combine sugar and butter; add egg yolks, pumpkin, flour, spices, vanilla, and whipping cream; mix well. Beat egg whites until stiff and fold into pumpkin mixture. Pour into pastry shells. Bake at 350° for approximately 10 to 15 minutes; reduce heat to 300° and bake about 40 minutes or until set. Garnish with whipped cream. Makes 2 9-inch pies.

If you have a headache, find a creeping child whose father is dead. Let the child crawl on your back and your head will ache no more.

BETSY'S PUMPKIN-PECAN PIE

4 eggs, slightly beaten
1 cup sugar
1 teaspoon vanilla
1/4 teaspoon salt
1 cup chopped pecans

1 cup cooked mashed pumpkin
1/2 cup dark corn syrup
3/4 teaspoon ground cinnamon
1 unbaked 9-inch pastry shell
Whipped cream

Combine eggs, pumpkin, sugar, corn syrup, vanilla, cinnamon and salt. Mix well. Pour into pastry shell. Top with chopped pecans. Bake at 350° for about 40 minutes or until knife inserted in center comes out clean; chill. To serve, top with whipped cream.

If you sing before making bread, you will cry before it is eaten.

FRONTIERSMAN SHOOFLY PIE

1-1/2 cups flour
1/4 teaspoon baking soda
1/2 cup light molasses
1/2 cup hot water

1/2 cup plus 1 teaspoonful sugar
4 tablespoons butter
1/4 teaspoon soda
1 unbaked pastry shell

Stir well together, flour, sugar and the first 1/4 teaspoon soda. Cut in butter until crumbly. Combine molasses, remaining soda, and hot water. Pour 1/3 of the liquid into unbaked pastry shell; sprinkle with 1/3 of the flour mixture. Repeat layers, ending with flour mixture. Bake in 375° oven about 40 minutes. Cool.

If you go to bed without cleaning the table, the youngest in the family will not sleep well.

OLD-FASHIONED FRIED APPLE PIE

2-1/2 cups sliced apples

3/4 cup light brown sugar

1 teaspoon ground cinnamon
1/4 teaspoon allspice
1/4 cup seedless raisins

2 cups sifted flour
1/2 teaspoon salt

About 1/4 cup cold water

1/2 teaspoon ground nutmeg
1 tablespoon flour

2 tablespoons sugar
2/3 cup shortening
Powdered sugar

Combine first seven ingredients. Let stand until needed.

Sift together flour, sugar and salt. Cut in shortening with 2 knives. Add enough water to make a firm dough. Roll out small pieces of dough to 1/2 inches in thickness; cut in 5-inch circles. Place apple mixture on 1/2 of each circle; moisten edge of pastry with water. Fold over and press edges lightly together with tines of fork. Fry in deep fat heated to 350° about 4 minutes or until brown. Dust with powdered sugar. Makes 18 pies.

NOTE: Dried apples, dried peaches or apricots and apple sauce can be substituted for the sliced apples.

Red sky at sunset indicates fair weather.

REBECCA'S STRAWBERRY-RHUBARB COBBLER

1 cup sugar
1 cup water
2 cups rhubarb, cut in 3/4-inch pieces
2 tablespoons butter
3 tablespoons sugar

1 tablespoon cornstarch
2 cups strawberries, washed, hulled
and halved
3 cups self-rising flour
1 cup light cream

Mix 1 cup sugar and cornstarch in saucepan. Stir in water gradually. Bring to boiling; cook 1 minute, stirring constantly. Add fruit. Pour into 13x9x2-inch pan or baking dish. Dot with butter. Mix flour and 3 tablespoons sugar, mix in cream lightly. Drop by spoonfuls onto hot fruit. Bake at 400° for 25 minutes or until golden. Serve warm with cream or ice cream, if desired.

Red sky in the east at sunrise indicates stormy weather.

VARINA'S BLUEBERRY COBBLER

1 pint blueberries
1 teaspoon grated lemon rind
1 cup flour
1/4 teaspoon salt
1/2 cup milk
Whipped cream or ice cream

2/3 cup sugar
1/4 cup butter
1-1/2 teaspoons baking powder
1 egg, slightly beaten
1-1/2 teaspoons vanilla extract

Combine blueberries, 2/3 cup sugar, the lemon rind and 3/4 cup water in saucepan. Bring to boil and stir to dissolve sugar; simmer about 3 minutes. Then pour into shallow 1-1/2 quart baking dish. Cream butter well. Then gradually add 1/2 cup sugar and beat until light and fluffy. Mix flour with baking

powder and salt. Combine egg, milk and vanilla. Add dry ingredients to butter mixture alternately with egg mixture, beating well after each addition. Spoon on top of hot blueberries. Bake in moderate oven (375°) about 30 minutes. Serve warm with whipped cream or ice cream.

If an iron vessel containing water has drops of water on the outside, it is a sign of rain.

GRANDMOTHER'S BLACKBERRY COBBLER

Toss 5 cups fresh blackberries with 1-1/4 cups sugar and pour them into a well-buttered 1-1/2 quart oblong baking dish. Sprinkle 3-1/2 tablespoons sifted flour over the berries, dot them with butter, and set them aside.

Into a bowl sift 2 cups sifted flour with 2 tablespoons sugar, 4 teaspoons baking powder, and 1/2 teaspoon each of salt and cream of tartar. Cut in 1/2 cup butter until the mixture resembles coarse meal. With a fork stir in 1/2 cup milk and form the mixture into a ball. Roll the dough out 1/4 inch thick on a floured board. Cover the blackberries with the dough and trim the edges. Cut a vent in the center of the dough and sprinkle the top generously with sugar. Bake the cobbler in a hot oven (400°) for 40 minutes, or until the crust is golden. Serve the cobbler warm with cream.

It is good luck for a buzzard to light on your house on Monday.

BETSY'S FRESH STRAWBERRY PIE

1-1/4 cups sugar

1/3 cup water

A baked 9-inch pie shell

1 quart fresh whole strawberries

3 egg whites

Line the baked pastry shell with washed, hulled and dried whole berries, points up. Combine sugar with the water in a small saucepan and boil until the syrup spins a thread or 240 degrees on a candy thermometer. Pour the hot syrup very slowly in a thin steady stream over the egg whites, beating constantly.

Cover the berries with the meringue, sealing well to sides of the crust. Place just a minute or two under broiler until delicately browned.

DOLLY'S STRAWBERRY PIE

1 cup granulated sugar

1/4 teaspoon salt

1 quart strawberries

1 baked 9-inch pie shell

3 tablespoons cornstarch

1 cup cold water

red food coloring

Combine the dry ingredients, stir in the cold water, and cook over low heat, stirring, to a full boil. Reduce the heat and cook five minutes more. Stir in a few

drops of food coloring and cool slightly. Put the strawberries in baked pie shell, cover with the mixture, and chill. Top with whipped cream.

If a young couple moves into a house they should bring along an old broom. If they have to get a new one, they should throw it in handle first.

GRANT'S STRAWBERRY-RHUBARB PIE

2 cups fully ripened strawberries	3/4 cups sugar
3 tablespoons cornstarch	4 tablespoons cold water
2-1/2 cups diced rhubarb	Pastry for 9-inch double-crust pie
2 tablespoons butter	1 cup sugar

Cap and wash berries. Mix with 3/4 cup sugar and mash to extract juice. Set aside. Stir cornstarch into cold water and mix well. Add to strawberries in a small pan; mix well, and cook on medium heat until juice is clear and thickened. Spread rhubarb on bottom crust of pie shell. Sprinkle with 1 cup sugar and dot with butter. Spoon cooled strawberry mixture over rhubarb. Cover with top crust; slit in several places to allow steam to escape. Bake at 450 degrees for 10 minutes; reduce heat to 350° and bake an additional 30 minutes.

If a stick breaks when you are passing through the woods, there are two ghosts arguing over you, saying they know you.

DEEP SOUTH'S BROWNSUGAR APPLE PIE

5 cups thinly sliced tart apples	3/4 cup firmly packed brown sugar
1/4 teaspoon mace	1/4 teaspoon nutmeg
1 tablespoon grated lemon peel	1-1/2 teaspoons cinnamon
pinch of salt	2 tablespoons flour
1 unbaked 9-inch pie shell	

Combine all the above ingredients and pour into unbaked pie shell and sprinkle with crumb topping (below) and bake at 425 degrees for 40 to 45 minutes, or until the apples are tender.

CRUMB TOPPING

2 tablespoons brown sugar	2 tablespoons granulated sugar
1/8 teaspoon nutmeg	1/8 teaspoon cinnamon
1/8 teaspoon salt	2 tablespoons butter
3 tablespoons flour	

Combine all ingredients and mix with the fingertips until crumbly.

If your leg or arm has to be cut off, be sure you straighten out the fingers or toes before burial or they will pain you the rest of your life.

UNION APPLE AND MOLASSES PIE

8 tart apples, sliced	2/3 teaspoon grated nutmeg
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3 tablespoons butter
pastry for a two-crust pie

1/2 cup molasses

Line a nine-inch pie pan with pastry. Fill with apples, heaping them higher in the center of pan. Sprinkle nutmeg over the slices, dot with butter and pour the molasses over all. Put on top crust and seal the edges. Slash the crust in several places to allow steam to escape. Bake 15 minutes at 450 degrees, then reduce heat to 350 and bake until crust is nicely browned, about 45 minutes more.

If your cat sits with its back to the fire, expect cold weather.

PILGRIM GREEN TOMATO PIE

One quart cut up green tomatoes

1/2 cup sugar

1 teaspoon ground nutmeg

1/3 cup light corn syrup

Juice of 1 lemon

Double-crust pastry for nine-inch pan

1 teaspoon salt

1/3 cup cornstarch

1/2 teaspoon mace

Grated rind of 1 lemon

1 tablespoon butter

Prepare pastry and line nine-inch pan. Roll additional pastry for top. Preheat oven to 425 degrees. Sprinkle tomato wedges with salt; set aside. In small saucepan mix together sugar, cornstarch, nutmeg and mace, stirring until no cornstarch lumps remain. Stir in corn syrup, grated lemon rind and juice. Cook over medium heat stirring constantly, until mixture boils. Remove from heat.

Drain and discard juice from tomatoes; spread tomato pieces evenly in pastry lined pan. Pour syrup mixture over tomatoes. Dot with butter. Make several slits in top crust to permit escape of steam. Cover pie with top crust, seal and flute rim. Bake 40 to 45 minutes or until tomatoes are tender and juice bubbling almost to center. If pastry is browning too much in last half of baking, cover pie lightly with square of foil. Serve warm or cold, and if desired, with cheese.

NOTE: Green tomatoes which show slight pink on one side will make a juicier pie. More lemon juice than in the above will add tanginess that some will prefer.

Do not let a cat into the house where there is a corpse as it will eat on it.

MARTHA'S GLAZED SWEET POTATO PIE

1 cup sugar

1/2 teaspoon salt

1/4 teaspoon ground nutmeg

3/4 cup dark corn syrup

1 cup cooked, mashed sweet potatoes

1/4 cup pecans

2 teaspoons cornstarch

1/2 teaspoon ground cinnamon

1/4 teaspoon ground cloves

3 tablespoons butter

3 eggs, slightly beaten

1 unbaked 9-inch pie shell

Mix sugar, cornstarch, salt, and spices in a heavy saucepan. Stir in corn

syrup, butter, and sweet potatoes. Bring to a boil over medium heat, stirring occasionally. Boil for 3 minutes or until slightly thickened. Remove from heat and stir gradually into slightly beaten eggs. Pour into unbaked pie shell. Sprinkle pecans over top. Bake at 400 degrees for 10 minutes; reduce heat to 350 degrees and cook 35 to 40 minutes longer.

Do not leave your cat in the room along with your baby or it will suck its breath.

EDITH'S CRAZY CRUST APPLE PIE (MAKES ITS OWN CRUST)

1 cup all-purpose flour
1 teaspoon baking powder
3/4 cup water

2 tablespoons sugar
1/2 teaspoon salt
2/3 cup solid vegetable
shortening

Filling:

8 apples sliced

1 tablespoon lemon juice

1 teaspoon cinnamon

1 cup sugar

Slice apples, add a small amount of water and cook until tender. Mix the sugar with 2 tablespoons cornstarch and add to apples. Sprinkle with cinnamon and lemon juice.

In a small mixing bowl, combine flour, sugar, baking powder, salt, shortening and egg. Blend well. Beat hard for 2 minutes. Spread batter in a 9 or 10-inch deep dish pie pan. Carefully spoon filling into center of batter. Do not stir. Bake at 425 degrees for 40 to 45 minutes until crust is golden brown.

If you happen to see a thousandlegs, do not open your mouth; if it sees your teeth, they will fall out.

LEE'S SOUTHERN PECAN PIE

3 eggs

1 cup dark corn syrup

1/3 cup sugar

pinch of salt

1/4 cup melted butter

1 cup pecans

1 (9-inch unbaked pastry shell)

Line pastry shell with pecans. Beat eggs well. Add corn syrup, sugar, salt and butter; turn into crust. Bake in hot oven (425°) for 10 minutes. Reduce heat to moderate (350°) and cook 40 minutes longer. Cool before serving.

If you find a measuring worm on your clothes, it is a sign you will get new ones.

GRANDMA DAVIS' CUSTARD PIE

3 cups milk

4 large eggs

1/2 cup sugar

pinch of salt

1/2 teaspoon nutmeg

pastry to line 9-inch pan

Prepare pastry and line pie pan, making fluted standing rim. Set aside. Start oven preheating. Heat milk to lukewarm — just to get chill off, not to boiling.

Combine eggs, sugar, salt and nutmeg and beat to mix smooth, not to foamy stage. Add lukewarm milk. Pour into pastry shell. Put into oven immediately (never allow custard mixture to stand in unbaked pie shell for a minute or it will begin to soften and soak the pastry).

Bake with oven rack placed so pie is about midway between oven top and bottom, for about 40 to 45 minutes.

At end of 40 minutes, shake pan gently. If filling is partly set (it should be quivery), remove from oven. Retained heat will finish the cooking. Serve within 2 to 3 hours of the baking. If any is left, refrigerate.

Do not let hogs or turkeys eat frost bitten corn or they will die.

HAZEL'S IMPOSSIBLE PIE

4 eggs	1-3/4 cups sugar
1/2 cup self-rising flour	2 cups milk
1 teaspoon vanilla	1/2 stick butter, melted
7 or 8 ozs. coconut	

Beat eggs, add sugar and flour. Add milk, vanilla, melted butter and coconut. Pour into two greased 9-inch pie pans. Bake at 350° for 30 to 40 minutes.

If you plant a cedar tree and it lives, you will live to a ripe old age; if it dies, you will die young.

WOLFE'S CANADIAN SUGAR PIE

1-1/2 cups Brown or Maple Sugar, firmly packed	3 tablespoons butter
3 tablespoons light cream	Double pastry for 8 or 9-inch pie

Make crust for a two-crust pie. Roll out and line pan with one half. Roll out and cut other half in strips.

Sprinkle sugar in the bottom of pastry lined pan. Sprinkle cream over the sugar, dot with butter. Cover the top, lattice fashion, with strips of dough.

Set pie in preheated, 425° oven. Bake 10 minutes. Reduce heat to 350° and bake another 15 minutes.

It is in baking this pie that the art of cooking comes in. When done, filling will be bubbling and the crust golden brown. If it is baked too long, the filling turns to toffee and is difficult to cut and eat. It should be eaten slightly warm.

Never wash on New Year's Day, or someone in your family will die.

GEORGIA'S FUDGE PIE

1/2 cup butter	3 squares unsweetened baking chocolate
4 eggs	3 tablespoons white corn syrup
1-1/2 cups sugar	1 teaspoon vanilla
1/4 teaspoon salt	9-inch pastry-lined pan

Melt butter and chocolate over low heat or in top of a double boiler. Beat eggs in mixing bowl until light, then beat in syrup, sugar, vanilla and salt. Add to the slightly cooled chocolate mixture, and mix thoroughly.

Pour into pastry-lined pan. Bake 25 to 30 minutes in 350-degree oven or until top is crusty and filling is set but still somewhat soft inside. Do not overbake. Pie should shake like custard so it will not be too stiff when cool.

Serve plain or topped with vanilla ice cream, or garnish with whipped cream and shaved chocolate curls.

A swallow in the bedroom is a sign of death.

DUKE'S OLD-FASHIONED CARAMEL PIE

3 cups brown sugar

6 egg yolks beaten

1/2 cup white sugar

1/2 cup flour

3 cups milk

Butter the size of walnut

6 egg whites

Mix brown sugar, flour, eggs and milk and cook until thick. Pour into baked pie shell. Beat egg whites until fluffy and add the 1/2 cup white sugar and put on top of pie. Bake in moderate oven until golden brown.

It is bad luck to let a baby see itself in a mirror before it is a year old.

JEFFERSON'S TAMALE PIE

1 cup plain white cornmeal

1/2 teaspoon salt

1/2 cup chopped onion

1 can whole kernel corn (with its liquid)

1 tablespoon salt

1 cup grated cheddar or American cheese for topping

4 cups water (perhaps more)

2 pounds ground beef

1/3 cup chopped green pepper

2 tablespoons chili powder

1/2 cup tomato sauce

Bring the water to boil and add the 1/2 teaspoon salt. Slowly add the cornmeal and cook over low heat for about 5 minutes stirring constantly. Using a spoon or spatula, line an 8-cup casserole which has been slightly greased with 2/3 of the hot cornmeal mush, bringing it up the sides as far as it will reach. If mush is too thick to spread, add a little boiling water.

In a large fry pan, cook but don't brown the ground beef, breaking it up into crumbs as it cooks. Add onion and green pepper and cook 5 minutes longer. Add remaining ingredients except cheese. Heat very hot and pour mixture into the casserole lined with cornmeal mush. Spoon remaining mush over top. Again, it should be thin enough to be spreadable, but not watery. Top with grated cheese and bake at 350 degrees for 35 to 40 minutes, or until cheese is melted and browned.

If a baby is ugly when born, it will be handsome when grown.

MRS. HAMILTON'S CHOCOLATE PIE

Mix in a double boiler:

1-1/4 cups sugar

2 tablespoons flour

5 egg yolks, beaten

5 tablespoons cocoa

1/4 teaspoon salt

Stir in 1-1/2 cups milk and place over boiling water in bottom of boiler, stirring often until thick and coats a spoon heavily. Add 1 teaspoon vanilla and 2 tablespoons butter and stir until smooth. Add 3 tablespoons Bourbon and continue stirring until it reaches the thick stage again. Beat 5 egg whites with 1/2 teaspoon cream of tartar. Beat until almost stiff enough to hold a peak. Add 10 tablespoons sugar gradually, and beat until stiff and glossy, but not dry. Pour chocolate mixture into baked pie shell. Then spread the meringue on top and bake in 325 degree oven for 15 minutes or until lightly browned on top.

Do not put your tongue where a tooth has been pulled so you may have a gold tooth instead.

MINCEMEAT-PUMPKIN PIE

1-2/3 cup mincemeat

3/4 cup strained pumpkin

1 teaspoon cinnamon

1/4 teaspoon salt

1/4 cup brown sugar

1/2 cup milk

1/4 cup Bourbon

2 eggs, lightly beaten

1/2 teaspoon ginger

1/4 teaspoon mace

1/2 cup heavy cream

unbaked pie shell

Cover bottom of shell with mincemeat to which the Bourbon has been added. Combine the rest of the ingredients and pour over the mincemeat. Bake at 400 degrees and lower the oven to 350 degrees until the pumpkin is firm and browned on top.

If your child has two crowns, then he will marry twice.

OLD SOUTH PUMPKIN PIE

Combine:

2 cups pumpkin

5 beaten eggs

pinch of salt

1/2 teaspoon cinnamon

1 tablespoon flour

1/2 cup cream

1-1/2 cups sugar

1-1/2 teaspoons nutmeg

1/2 stick melted butter

2 tablespoons Bourbon

Mix well and pour into unbaked pie shell. Bake in 400 degree oven until a knife inserted in the center comes out clean. Serve plain or topped with whipped cream.

A person that has curly hair is more apt to marry someone he wants.

AMANDA'S FROSTED APPLE PIE

Pastry for a two-crust pie
6 cups sliced, pared apples
1/3 cup granulated sugar
1/4 teaspoon nutmeg
2 tablespoons butter
Light cream

1/3 cup packed light brown sugar
2/3 teaspoon cinnamon
1/2 teaspoon grated lemon rind
3 tablespoons Bourbon

Make pastry and chill. Combine apples, spices, sugars, lemon rind and juice and Bourbon. Heat oven to 450 degrees. Roll out pastry and place in pie pan and place the ingredients in it.

Dot with butter and place the top crust on it. Make slits in the top crust and then brush the top crust with cream. Bake about 40 minutes or until the apples are tender.

Make frosting as follows: Take 1 egg white and beat slightly with a fork. Gradually beat in enough sifted confectioners' sugar to make a medium thick icing.

Add 1 tablespoon Bourbon. When the pie is taken from the oven brush over the entire top crust. Cool on a rack.

If a baby is ugly when it is born, it will be handsome when grown.

CONFEDERATE'S OLD FASHIONED STACK CAKE

3/4 cup butter
1/4 teaspoon soda
3/4 teaspoon allspice
3/4 teaspoon cinnamon
3 cups flour
1 cup sorghum molasses

2 eggs
1/4 teaspoon salt
1/4 teaspoon cloves
1 teaspoon baking powder
1/2 cup sugar
1/2 cup buttermilk

Cream butter and sugar together. Add eggs and molasses. Mix well. Add soda to buttermilk. Mix dry ingredients together. Add alternately with milk to batter, beginning and ending with the dry ingredients. Bake in thin layers (about 1/2 inch thick in either 9-inch cake pans or the old-fashioned "black" griddle) for about 12 minutes at 350 degrees.

It is bad luck for a baby to see itself in a mirror before it is a year old.

FILLING

1-1/2 pounds dried apples (3 cups) 1-1/2 cups sugar
2-1/2 cups water

Cook together, and when almost done add 1/2 teaspoon each cloves, cinnamon and allspice. Cool. Spread between layers of cake and stack. Green apples or dried peaches can be substituted for dried apples.

UNION PORK CAKE

1/2 pound fat salt pork, ground	3/4 cup boiling water
3/4 cup molasses	2 cups raisins
1/2 cup firmly packed brown sugar	3-1/2 cups sifted flour
1 cup currants, washed and dried	1-1/2 teaspoons soda
1-1/2 teaspoons cinnamon	1-1/2 teaspoons cloves
1-1/2 teaspoons nutmeg	

Place pork in mixing bowl and add boiling water. Add molasses, brown sugar, raisins and currants and cool. Mix and sift flour, baking soda and spices together three times. Add to molasses, mix and beat until smooth. Turn into a long narrow pan and bake in slow oven for 1 hour and 15 minutes.

If an expectant mother is frightened by such things as snakes and blood, then the baby may look just like what frightened her.

CLAY'S CABBAGE CAKE

1 medium head cabbage	1 pound fresh ground pork
1 cup fine bread crumbs	2 small eggs
salt and pepper to taste	1/4 cup milk
6 to 8 slices bacon	Boiling water

Bring a large kettle of salted water to a boil. Cut the entire core from the cabbage and remove all leaves, one by one, dropping them into the boiling water. Boil about 5 minutes, until leaves are wilted and pliable. Drain and cool enough to be handled.

Blend the pork with the bread crumbs, egg, salt, pepper and milk. It should look like a meat loaf mixture.

Line a heavy saucepan or pot with the bacon slices, completely covering bottom and reaching up the side as far as it goes. (A pan about 7 inches across the bottom, 6 inches deep. The cabbage cake is only 2 or 3 inches deep in it, but you need the extra room for the liquid.)

Now, in the bacon-lined pot, make layers using 1/3 of the cabbage, half the pork mixture and so on, making 3 layers cabbage, 2 of pork. Place a plate and weight on cabbage. Set the pan on medium heat until you can hear the bacon sizzling for a minute or two, then pour boiling water over to cover cabbage and put on a close-fitting lid.

Reduce heat to below medium and cook for one hour. Drain and save liquid. Turn cake out onto a warm serving plate. Make sauce:

It is bad luck to step over a grave unless you step back over it.

EGG SAUCE

2 tablespoons butter	1-1/2 tablespoons flour
2 cups of the drained liquid	1 egg, beaten with a tablespoon
Salt and pepper to taste	cold water

Melt butter in heavy saucepan; stir in the flour. Gradually add the reserved liquid and stir until thickened. Stir half the hot sauce into the beaten egg-

water. Return all to saucepan and cook, not boiling, for a couple of minutes. Season and serve in separate sauce boat.

A person that has curly hair is more apt to marry someone he wants.

MARY TODD'S OATMEAL CAKE

1-1/4 cup boiling water
1 cup brown sugar
1/2 cup shortening
1-1/3 cups flour
1 teaspoon soda

1 cup quick cooking oats
1 cup white sugar
3 eggs, well beaten
pinch of salt
1/2 teaspoon cinnamon

Pour boiling water over oats and let stand about 15 minutes. Cream shortening, add sugars and cream until light and fluffy. Add beaten eggs, mix well. Sift flour with salt, soda and cinnamon. Add flour mixture to creamed mixture alternating with oats, beating well after each addition. Bake in well greased and floured pan at 350 degrees for 35 minutes.

TOPPING

1/4 pound butter
1/4 cup evaporated milk
1 cup shredded coconut

3/4 cup brown sugar
1 cup pecans or black walnuts

Melt butter and add other ingredients. Mix well, spread on hot cake and place under broiler until topping is bubbly and brown.

If you feel sick, do not try making soap or a cake as it will fail.

VARINA'S PUMPKIN CAKE

2 cups flour
1/2 teaspoon soda
1/2 cup shortening
1 cup brown sugar
2 tablespoons dark corn syrup
3/4 cup cooked, strained pumpkin
1 teaspoon vanilla

1/2 teaspoon salt
3 teaspoons baking powder
1/2 cup white sugar
2 large eggs
1/2 cup buttermilk
1 cup chopped pecans

Mix and sift the flour, salt, soda and baking powder. Cream the shortening, add the sugars gradually, and cream thoroughly. Add the eggs to creamed mixture, one at a time, beating well after each addition. Combine syrup, buttermilk, pumpkin, nuts and vanilla. Add to the creamed mixture alternately with the flour mixture, stirring after each addition until barely smooth. Grease only the bottom of a loafpan; line with wax paper and pour in the batter. Bake at 350 degrees for about 1 hour.

RICHARD HENDERSON'S RHUBARB CAKE

- | | |
|--------------------------|----------------------------|
| 1-1/2 cups brown sugar | 1/2 cup butter |
| 2 eggs | 1 cup milk |
| 2 cups flour (sifted) | 1/2 teaspoon salt |
| 1 teaspoon baking powder | 1 teaspoon baking soda |
| 1 teaspoon vanilla | 2 cups rhubarb (cut small) |

Cream sugar and butter, add eggs and beat until creamy. Sift flour and dry ingredients together, add alternately with milk. Add vanilla. Lastly stir in rhubarb. Put topping on cake after batter is in greased and floured 9 x 13 inch pan. Bake 50 minutes at 350 degrees. TOPPING: 1/2 cup sugar, 1/4 teaspoon cinnamon and 1 cup coconut. Put into small bowl and mix well.

Carry a buckeye for good luck and as a cure-all of diseases.

MRS. CLAY'S DARK FRUIT CAKE

- | | |
|------------------------------|----------------------------|
| 14 eggs (beaten separately) | 1 tablespoon baking powder |
| 1 tablespoon cinnamon | 1 tablespoon mace |
| 2 tablespoons grated nutmeg | 1 cup blackberry wine |
| 1 cup Bourbon | 2 cups black walnuts |
| 1 cup sorghum | 1 cup blackberry jam |
| 1-1/2 pounds flour | 1 pound sugar |
| 1 pound butter | 1 pound figs |
| 3/4 pound citron | 2 pounds currants |
| 2 pounds dark seeded raisins | |

Cut raisins, figs and citron in small pieces. Wash currants and dry them in a slow oven until they are dry but moist. Mix all the fruit and nuts together and sift 1/2 pound of the flour over them and mix them well. Cream the butter and add the sugar gradually. Add jam, sorghum, beaten egg yolks. Sprinkle the nutmeg, cinnamon and mace over the fruit-nut mixture. Sift the remaining flour with the baking powder. Mix in 1/3 of the fruit and nuts, 1/3 of the flour, and then take half of the stiffly beaten egg whites and mix 1/3 of these in. Continue this and mix in the remaining half of the egg whites. Pour into greased, floured pans with the bottoms lined with heavy greased brown paper. Fill the pans 2/3 full and bake in 275 degree oven for about 5 hours or until done. Put a shallow pan of water in the bottom of oven while cake is cooking. When thoroughly cold, wrap in cheesecloth moistened with Bourbon and store in a tin container. Will keep a year if cloth is kept moistened.

It is good luck to have a cricket in the house.

AUNT SARAH'S MINCEMEAT CAKE

- | | |
|------------------|--------|
| 2 cups mincemeat | 3 eggs |
|------------------|--------|

1 cup chopped dates
1-1/2 cups chopped walnuts
2-1/2 cups sifted flour
1/2 cup applesauce
1/2 teaspoon soda

1-1/2 cups steamed raisins
1-1/4 cups light brown sugar
1/2 cup blackberry jam
1/2 cup melted butter
1-1/2 teaspoons baking powder

Combine mincemeat, dates, raisins, walnuts, sugar, jam, applesauce, beaten egg yolks and butter. Mix well. Sift flour, soda, and baking powder together three times. Add alternately with the Bourbon and mix well. Fold in the stiffly beaten egg whites. Pour into a well greased cake pan. Bake 1-1/2 hours in a 275 degree oven. Place a pan of water in the oven while cake is baking. Allow to cool in the cake pan before removing it. Store in a tight tin for a few days.

Serve black-eyed peas on New Year's Day for good luck the whole year.

CIVIL WAR BANANA CAKE

2 cups bananas
3 cups sugar
2 teaspoons soda
1 cup shortening
4 cups sifted plain flour

5 eggs
1 cup buttermilk or clabber
1-1/2 cups pecans or walnuts
1 teaspoon vanilla
3 tablespoons Bourbon

Cream shortening and sugar together. Add bananas and continue creaming until smooth. Add beaten eggs to mixture and beat slightly. Resift flour and soda together, then add to cake alternately in four additions with the buttermilk. Mix in vanilla, nuts and Bourbon. Grease and flour 3 layer pans. Bake in 350 degree oven for approximately 1 hour or until cake begins to shrink from the sides of the pan. Place a pan of water in the bottom shelf of your oven. Ice with Caramel Bourbon Icing.

It is good luck for a newsbee to alight on you.

CONFEDERATE YELLOW CAKE

9 egg yolks
1-1/4 cups sugar
2-1/2 cups sifted cake flour
3/4 teaspoon lemon extract

3/4 cup butter
3/4 cup milk
3 tablespoons Bourbon
4 level teaspoons baking powder

Cream the butter and add the sugar gradually. Beat the mixture until it is light and creamy. Beat yolks in one at a time and add lemon and Bourbon. Resift the flour with the baking powder added. Add the sifted ingredients alternately with the milk in 3 additions. Beat the batter smooth after each addition. Pour into greased wax paper lined pans and bake in 350 degree oven for 30 to 40 minutes.

Ice with Lemon Bourbon Frosting.

Rub a wart with a greasy dish rag and hide it and your warts will leave.

SOUTHERN CHOCOLATE CAKE

1/2 cup butter

2 cups sugar

4 squares bitter chocolate
 1-1/2 cups sweet milk
 2 teaspoons baking powder
 1 cup chopped pecans or walnuts
 3 tablespoons Bourbon

3 eggs (beat whites and yellows
 separately)
 1/2 teaspoon salt
 2 cups cake flour, sift before
 measuring
 1 teaspoon vanilla

Cream butter and add sugar gradually and cream the two together. Add the melted chocolate (which has cooled). Then add the beaten egg yolks and vanilla and Bourbon. Sift the flour, measure it and add baking powder and salt and sift three times. Alternately add the flour mixture and milk. Start and end with the flour mixture. Fold in the nuts and the stiffly beaten egg whites. Pour into greased and wax paper lined pan. Bake in 375 degree oven for about 35 minutes or until done. Ice with Chocolate Bourbon Icing.

When a cow lows at night, expect a death soon.

AUNT JANE'S OLD TIME WHITE CAKE

2 scant cups sugar
 1/2 teaspoon vanilla
 3 tablespoons Bourbon
 5 teaspoons cream of tartar baking
 powder

1 scant cup butter
 1/2 teaspoon lemon extract
 3 cups cake flour
 3/4 cup milk or sour cream

Sift 2 scant cups sugar. Beat until soft with 1 scant cup butter. Add the sifted sugar gradually and blend these ingredients until very creamy. Mix in by hand (use your own hand) 1/2 teaspoon vanilla, 1/2 teaspoon lemon extract, and 3 tablespoons Bourbon.

Sift before measuring 3 cups cake flour. Resift it twice with 5 teaspoons cream of tartar baking powder. Take 2/3 of these ingredients and add in 3 parts by hand to the butter mixture alternately with thirds of scant 3/4 cup of milk or sour cream. Start with milk. Mix until it is smooth after each addition. Then whip until stiff but not dry 6 egg whites. Take 1/2 of these and mix in the batter by hand. Then mix in also by hand the remaining 1/3 of the flour and baking powder. Then fold in the remaining half of the egg whites. Pour into greased floured layer pans and bake in 375 degree oven for approximately 20 to 30 minutes. Place pan of water in oven. Spread with White Bourbon Frosting topped with coconut.

It is bad luck to kill a bat or for a bat to get into the house.

PIONEER THREE-LAYER JAM CAKE

1 cup butter
 4 eggs beaten together
 Sift together:
 4 cups sifted flour
 1/4 cup cocoa

2 scant cups sugar
 2 cups blackberry jam
 2 scant cups buttermilk or clabber
 1 cup pecans or black walnuts
 (walnuts are best)

1 teaspoon salt
 2-1/2 teaspoons baking powder
 1 teaspoon soda
 2 teaspoons cinnamon
 2 teaspoons allspice
 1 teaspoon nutmeg
 1 teaspoon cloves

1 cup raisins or dates

Cream shortening and sugar together. Add beaten eggs. Alternately add the sifted ingredients and clabber or buttermilk. Add jam, nuts, and raisins or dates. Mix well and pour into greased, floured pans. Bake at 350 degrees for 30-45 minutes or until done. Put pan of water in oven while cake is cooking. When cold, pour a jigger of Bourbon over each layer. Ice with caramel icing. Delicious!

Eating the flesh of an animal killed by lightning brings bad luck.

JEMIMA'S HICKORY NUT CAKE

1 pound butter
 10 eggs beaten well, separately
 1/2 pound citron
 1/2 pound candied cherries
 1 pound sugar
 3 cups flour mixed with the fruits

3 teaspoons grated nutmeg or 2 whole
 1/2 pound seeded raisins
 1 qt. hickory nuts (about 3 pounds)
 2 teaspoons baking powder
 3/4 cup Bourbon

Cream butter and sugar. Add egg yolks. Put Bourbon in a teaspoon at a time. Add the other things, mix well and add egg whites last. Fill pans 2/3 full. Bake — starting at 350 degrees until cake rises and then turn oven to about 210 degrees and finish baking. It takes about 4 to 6 hours. Pour 1/2 cup of Bourbon over the top of cake after it cools and let it stand at least 3 weeks in a tight tin before serving.

If you sneeze before breakfast, you will see your sweetheart before supper.

VARINA'S WHITE FRUIT CAKE

Sift:
 1 pound sugar
 Cream:
 1 pound butter and add the sugar gradually and beat until creamy
 Beat in:
 11 beaten egg yolks
 Sift:
 1 pound flour. Reserve 1 cupful of the flour and resift the remainder with:
 2 whole nutmegs, grated

2 teaspoons baking powder
 Add sifted ingredients alternately with 1 pint Bourbon to butter mixture
 Sprinkle reserved flour over:
 1 pound hickory nuts (or pecans)
 1/2 pound chopped seeded light raisins
 1/2 pound chopped citron
 1/2 pound chopped figs

Then stir the fruit and nuts into the batter. Fold in 11 stiffly beaten egg

whites. Pour into greased, floured pans with the bottoms lined with heavily greased brown paper. Bake at 250 degrees for 4 to 5 hours or until done. When cold, wrap in cloth moistened with Bourbon and store in tin container. Cake will keep for months if cloth is kept moistened.

If you have a tendency to scorch clothes while ironing, you will remain single.

MARTHA'S UNUSUAL CHOCOLATE CAKE

— THE CAKE IS THE FROSTING (and vice versa)

10 egg yolks	2/3 cup sugar
10 tablespoons butter	8 ounces bittersweet or German sweet chocolate
1 cup very finely ground pecans (fine as flour)	8 egg whites
3/4 cup apricot preserves	3/4 cup chopped pecans

Preheat oven to 350 degrees. Grease and flour an eight-inch springform pan. In a large bowl, mix together the yolks and sugar. Stir occasionally, but do not beat, to dissolve the sugar while assembling the remaining ingredients. In the top of a double boiler, place the butter and chocolate. Set over hot water and heat gently until the mixture is smooth. Stir the melted chocolate mixture into the egg yolk and sugar mixture until blended. Remove one cup of the mixture and set aside to use as a frosting for the cake. Fold the ground pecans into the mixture remaining in the bowl. Beat the egg whites until stiff but not dry. Stir one-quarter of the egg whites into the nut mixture. Gently fold in the remaining whites. Pour the mixture into the prepared pan and bake 50 to 60 minutes or until the center feels springy to the touch.

Set the pan on a rack to cool and gently ease a spatula around the edge so that the cake falls evenly as it cools. When cool, remove the sides of the pan. Transfer the cake to a serving dish or compote. Slice into two layers and spread the preserves over the bottom layer. Replace the top layer.

If the frosting mixture is not stiff enough to spread, refrigerate for 20 to 30 minutes. Using a small spatula, frost the top and sides of the cake. Pat the chopped nuts around the edges. Refrigerate until served. The cake can be made a day ahead, but should be stored in the refrigerator.

While building a fire, think of your lover; if it burns well, he loves you.

KENTUCKY BOURBON PECAN CAKE

1 pound butter	2/3 teaspoon mace
3 cups sifted flour	3 cups sugar
9 eggs, separated	1/3 cup bourbon
2 jars (8 ounces each) red glaze cherries, finely chopped	
4 cups finely chopped pecans	

Grease and flour two loaf pans (9x5x3 in.). In a large mixing bowl thoroughly beat the butter with 2 cups of the sugar and the mace until light and fluffy. Gradually beat in the egg yolks. Stir in 2-3/4 cups of the flour alternately with the bourbon. Sprinkle remaining 1/4 cup flour over cherries and toss. Stir into cake batter with pecans. Beat egg whites until soft peaks form; gradually beat in remaining 1 cup sugar; continue beating until very stiff; fold into cake batter and turn into the prepared pans. Bake in moderate oven (350 degrees) for 1-1/4 to 1-1/2 hours, or until cake tester comes out clean. Turn out on wire rack; turn right side up. Cool well. Wet a cheese cloth in bourbon and wrap around the cake and store in a cool place. Will keep for 1 month.

Dreaming about dollars is a sure sign of whipping.

ABAGAIL'S OLD-FASHIONED STACK CAKE

3-1/2 cups sifted flour
1/2 teaspoon baking soda
1 teaspoon ginger
1/2 cup sugar
1 teaspoon vanilla
1/2 cup buttermilk

2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 egg
1/3 cup molasses

Grease lightly two nine-inch cake pans and bake two rounds of dough, then wipe out the pans and grease lightly again and bake two more, then the last one. This cake has five layers making up the "stack."

Sift flour once; measure and sift with the baking powder, soda, salt, and ginger. In large mixer bowl cream butter, sugar, egg and vanilla at high speed of mixer frequently scraping bowl sides until mixture is light and creamy. Reduce mixer speed and beat in molasses and buttermilk.

With a spoon, stir in sifted dry ingredients. Divide dough into five parts. Roll each part to fit a nine inch cake pan. It will be about the thickness of pie pastry. Bake for 10 or 12 minutes. When all layers have been baked and cooled, stack them with old fashioned dried apples, cooked slightly sweetened and flavored with cinnamon — or use applesauce.

Heavy dew in the morning is a sign of fair weather.

PIONEER STACK CAKE

1 cup sorghum
2 teaspoons baking powder
1/4 cup milk
4 cups sifted flour
1/2 teaspoon soda

1 cup sugar
1/2 teaspoon cloves
1 cup butter
1/2 teaspoon salt
4 large eggs

Cream sorghum, butter and sugar until well blended. Combine milk with well beaten eggs. Sift dry ingredients together. Add to creamed mixture alternately with egg-milk liquid. Stir only until smooth. Divide batter into 6 equal amounts, about 1 cup of batter in each. Spread batter in well-greased 9-inch

cake pans. Make 6 layers. Bake in moderate oven (350°) for 12-15 minutes.

Stack layers with apple sauce, cooked and sweetened dried apples, dried peaches or fruit of your own choice. Sweeten the fruit you use and spiced to your taste. Serve plain or with whipped cream.

If a dog howls with his nose to the ground, there will be a fire; with his head raised, there will be a death.

ABE'S STACK CAKE

7 or 8 cups flour

1 teaspoon salt

1/4 pound butter, softened

1 teaspoon pumpkin pie spice

1 pound light brown sugar

1 egg

1 teaspoon soda

1 cup buttermilk

After sifting flour (you won't use it all) into a large bowl, place softened butter in a well in the center. Add the sugar and work the soda, salt and pumpkin spice into sugar with the fingers. Add egg and work it together with the sugar and butter. Add buttermilk gradually, working in flour as you go, until all buttermilk is used and a soft dough is made.

Divide dough into 7 equal portions and press into greased and floured 9-inch layer cake pans.

Bake layers at 350 degrees for 10 to 12 minutes, turning out layers and baking the remaining layers until all dough is baked. Sift unused flour back into storage container.

Between each layer, place sweetened and cooked dried apples, dried peaches, or apple sauce. Top with whipped cream, if desired.

If a rooster crows at the front door, there will be a visitor; if it crows at the back door, there will be a death.

REBECCA'S PECAN CAKE

2 pounds seeded raisins

2-1/2 pounds pecans

1 pound sugar (2 cups)

1 pound butter

1 cup whiskey (one-half pint)

1 teaspoon cinnamon

1 teaspoon cloves

1 pound flour (4 cups)

1 teaspoon baking powder

8 eggs

1/2 cup molasses

1 pound candy fruit

1 teaspoon nutmeg

Place mixed fruits in a large bowl, blending well with 2 cups flour. Cream butter and sugar, then add 8 whole eggs, well beaten with spices, molasses and baking powder. Add the remainder of the flour and mix well. Add whiskey, a little at a time. Fold in the fruit and pecans coated with flour. Grease and flour a large cake pan and line it with greased brown paper. Bake at 325 degrees for about 5 hours or until tested done.

If you sing before breakfast, you will cry before supper.

ORIGINAL PIONEER WHISKEY CAKE

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|--|--|
| 5 pounds flour (sift before measuring) | 1 pound white sugar |
| 1 cup brown sugar | 3/4 pound butter |
| 6 eggs, beaten separately | 1 pint Bourbon whiskey |
| 1 pound red candied cherries (cut in half) | 2 teaspoons nutmeg |
| 1 pound shelled pecans | 1/2 pound golden raisins (cut in half) |
| 1 teaspoon baking powder | |

Soak cherries and raisins overnight in Bourbon. Cream butter and sugar until fluffy. Add egg yolks and beat well. Add soaked fruit and remaining liquid and the flour, reserving a small amount of flour for the nuts. Add to butter-sugar-egg yolk mixture. Add nutmeg and baking powder. Fold in beaten egg whites. Add the lightly floured pecans last. Bake in a large greased tube pan lined with greased paper for 3 to 4 hours, in a slow oven 250 to 275 degrees. Watch baking time. When thoroughly cool, stuff center hole with cheese cloth soaked in bourbon whiskey and store in tightly covered container.

A hunter who eats the brains of the animal he kills will be able to outthink the next one he chases.

JEMIMA'S OLD-FASHIONED YELLOW CAKE

- | | |
|--------------------------|--------------------------------|
| 3/4 pound butter | 1 (1-pound box powdered sugar) |
| 6 eggs | 2-1/2 cups flour |
| 1/2 teaspoon salt | 1 teaspoon vanilla extract |
| 1 teaspoon lemon extract | |

Cream butter and sugar until smooth. Add eggs, one at a time, beating well after each addition. Add flour, salt, vanilla and lemon extracts, and beat well. Bake in greased 10-inch tube cake pan at 325 degrees for one hour.

Always go out of the same door you go in, if you have never been there before, to prevent bad luck.

CHOCOLATE KRAUT CAKE

- | | |
|---------------------------|-------------------------|
| 2/3 cup butter | 1-1/2 cups sugar |
| 3 eggs | 1 teaspoon vanilla |
| 1/2 cup unsweetened cocoa | 2-1/4 cups sifted flour |
| 1 teaspoon baking powder | 1 teaspoon baking soda |
| 1/4 teaspoon salt | 1 cup water |
| 2/3 cup sauerkraut | |

Cream well the butter with the sugar. Add eggs one at a time, beating well after each addition. Add vanilla. Sift together dry ingredients, and add alternately with water to egg mixture. Stir in sauerkraut, which has been rinsed in hot water, drained and chopped. Turn into two greased and floured eight-inch square or round baking pans. Bake in a 350-degree oven 30 minutes or until

cake tests done. Fill and frost with chocolate frosting.

If you should break a mirror, you can wash away the seven years' bad luck by throwing the pieces in running water.

GRANDMOTHER PARSONS'S BLACK CAKE (100-year-old recipe)

1/2 pound butter	1 cup sugar
6 egg yolks, beaten	1 cup molasses
1 teaspoon ground cinnamon	1 teaspoon ground nutmeg
1 teaspoon ground ginger	1 teaspoon ground allspice
1 teaspoon ground cloves	4 cups flour
1 cup sour cream	1 teaspoon soda
6 egg whites, beaten	

Cream butter and sugar until very smooth, light and fluffy. Add beaten egg yolks, molasses, and spices and beat well. Add flour alternately with sour cream in which soda has been dissolved. Fold in beaten egg whites. Bake in a well-greased 10-inch tube pan at 300 degrees for 1-1/2 hours or until cake tests done.

Eat a chicken foot or pulley bone behind the door and it will make you pretty.

PERSIMMON CAKE

1-1/4 cups flour	1 cup sugar
1-1/2 teaspoons soda	1-1/2 teaspoons baking powder
1/2 teaspoon salt	1/2 cup persimmon pulp
1/2 cup soft bread crumbs	1 cup chopped dates
1 cup chopped pecans or walnuts	1 teaspoon vanilla

Sift together dry ingredients four times. Prepare the clean persimmons by washing, removing stems and seeds. Add bread crumbs, dates, nuts and vanilla to the persimmon pulp. This will have to be mixed thoroughly. Pour into greased and floured pan, preferably a loaf pan. Bake at 350 degrees for about 50 minutes, or until done when tested. Cool and serve with whipped cream or your favorite sauce. This cake improves with age.

If birds are eating your corn, hang up one of the dead birds and it will frighten the others away.

COLONEL HART'S POUND CAKE

1 pound butter (2 cups)	1 pound sugar (2 cups)
1 teaspoon baking powder	10 eggs, separated
1 pound sifted flour (4-1/2 cups)	1-1/2 teaspoons of vanilla or other flavoring

Cream butter until smooth and add sugar gradually. Beat until light and fluffy. Beat egg yolks until thick and lemon colored. Combine with butter and sugar mixture and beat hard until light and fluffy. Sift flour with baking powder and add alternately with stiffly beaten egg whites, beating until very smooth and light after each addition. Add any flavoring desired. Pour into buttered and floured cake pan and bake in moderate slow oven (325 degrees) for 1-1/2 hours or until done.

Do not burn brush on Sunday as that is why there is a man on the moon.

BETSY CALLOWAY'S BUTTERMILK POUND CAKE

5 eggs	1 cup butter
2 cups sugar	3 cups cake flour
1/2 teaspoon baking powder	1/2 teaspoon salt
1 cup buttermilk	1 teaspoon soda
1 teaspoon vanilla	1 teaspoon lemon flavoring

Sift flour with baking powder and salt. Separate eggs and beat whites until they form soft peaks, set aside. Cream butter and add sugar a little at a time, add egg yolks and beat well. Add buttermilk to which the soda has been added then mix flour alternately with buttermilk. Fold in beaten egg whites and flavoring. Bake in a 10-inch tube pan, which has been lined with well-greased paper, at 350 degrees for an hour and 10 minutes.

If there is a lot of green grass at Christmas time, there will be a lot of sickness the next year.

MY GRANDMA'S OLD FASHIONED STACK CAKE

1/2 cup lard	1/2 cup sugar
1/2 cup molasses	1/2 teaspoon soda
1 teaspoon ginger	1 teaspoon vanilla
3-1/2 cups all-purpose flour	2 eggs
1 teaspoon baking powder	

Sift flour with baking powder, salt, soda and ginger; mix well; add vanilla. Make a roll-out dough with enough buttermilk to which the well-beaten eggs have been added to give you the consistency to handle it. Roll as for pastry to fit 9-inch cake pan or heavy iron skillet; bake at 350 degrees for 10 minutes or more. When cool, stack the layers with highly spiced and sweetened OLD TIME DRIED APPLES, cooked tender and mashed fine. Serve with whipped or ice cream.

Plant root crops in the dark of the moon and above-ground crops in the light of the moon.

EIGHTEENTH CENTURY CHEESECAKE

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|--|---|
| 1-1/2 cups unsifted all-purpose flour | 1/2 cup butter |
| 2 small eggs | 1 tablespoon cold water |
| 3 packages (8 ounces each) cream
cheese at room temperature | 1/2 cup sweet butter at room
temperature |
| 3/4 cup sugar | 3 large eggs |
| 1 teaspoon ground nutmeg | 1/2 cup dried currants |
| 1 teaspoon rose extract or vanilla | |

Place flour in bowl and cut in butter. Combine the 2 small eggs and cold water. Sprinkle over surface. Stir gently with fork until pastry clings. Gather; roll into 12-inch circle. Lift into foil-lined 10-inch dish. Press with pastry trimmings to fit dish. Trim off overhang with a rolling pin. Heat oven to 400 degrees. Fit piece of wax paper into pastry shell. Fill with beans or rice. Bake 15 minutes. Set aside to cool slightly. Reduce oven to 350°. With electric mixer, beat cheese and butter until fluffy. Gradually beat in sugar and eggs. Stir in rose extract and currants.

Remove beans and paper. Turn mixture into pastry. Bake 30 minutes. Turn off oven; let cake stand 15 minutes. (If desired, place cake under broiler to brown top.) Remove to wire rack. Cool to room temperature. Chill. Lift from dish, using foil; with 2 spatulas, place on plate.

Wean a colt when the sign is in the legs.

OZARK POVERTY CAKE

- | | |
|--------------------------------|-------------------------|
| 2 cups brown sugar | 4 tablespoons lard |
| 2 teaspoons cinnamon | 3 cups sifted flour |
| 2 cups hot water | 2 teaspoons salt |
| 2 teaspoons cloves | 2 teaspoons baking soda |
| 1 lb. seedless raisins, cut up | |

Simmer together for 5 minutes, sugar, water, raisins and shortening. Set aside to cool. Sift dry ingredients together, add to the first mixture and beat until smooth. Pour into 2 well-greased loaf pans. Bake in moderately slow (325°) oven for about an hour and a half. Some might like to add any of the following to this recipe: chopped dates, nuts, citron and candied orange and lemon peel, to make a rich but inexpensive fruit cake.

Eat onions before going fishing and you will have good luck.

SARAH POLK'S DRIED APPLE STACK CAKE

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|--------------------------|-----------------|
| 2 cups flour | 1 teaspoon soda |
| 1 teaspoon baking powder | 1 egg |
| pinch of salt | 1 cup sorghum |

1/2 cup lard

Buttermilk

Mix all these ingredients and add enough buttermilk to make dough. Knead until the dough is stiff, roll out thin on a biscuit board, and cut in discs with a pie pan.

Make four layers and bake at 450 degrees for about 15 minutes. Take the layers out, allow them to cool, and then arrange them in a stack, spreading between the layers dried apples that have been sweetened, cooked and flavored with ground cinnamon or nutmeg.

In older times the cake was generally eaten without any garnishment, but its goodness is considerably enhanced by a dollop of whipped cream.

The sorghum-sweetened, cinnamon flavored stack cake is a delight to the senses of taste and smell, and for those who ate it in their distant youth, it has the remarkable power to recreate in their inner emotions a faint recall of times and places of yesteryear.

A trapper must never take a broom or cat with him when he breaks camp.

LUCEY HAYES PAPRIKA CAKE

1 cup shortening

1 cup sugar

4 egg yolks, beaten

1/2 teaspoon lemon flavoring

1/2 teaspoon orange flavoring

Cream the above ingredients together well and sift together 3 times:

3 cups flour

5 teaspoons baking powder

1/2 teaspoon salt

3 teaspoons paprika

Add sifted ingredients to creamed mixture alternately with:

1 cup milk

1/2 cup coconut

1 cup crushed, drained pineapple

1 cup raisins or dates

1 cup pecans or walnuts

4 egg whites, stiffly beaten

Bake in a 13 x 9 x 2" pan at 350° for one hour.

If a red streak extends across the sky from east to west at sunset, it indicates cold, windy weather.

ABIGAIL FILLMORE'S BROWN SUGAR POUND CAKE

1 cup white sugar

1 cup butter

1/2 cup vegetable shortening

1 pound light brown sugar

5 eggs

3 cups sifted flour

1 teaspoon baking powder

1 cup milk

1 teaspoon vanilla

1 cup chopped walnuts

Beat butter and shortening together. Gradually add sugar, creaming until mixture is light and fluffy. Beat in eggs one at a time.

Sift together dry ingredients and add with milk gradually. Add vanilla. Stir in nuts. Pour batter into greased and floured 10" tube pan. Bake in 350° oven for 1 hour and 15 minutes. Cool for 10 minutes before removing from pan. Pour walnut glaze over hot cake.

GLAZE

Cream:

1 cup sifted confectionery sugar

2 tablespoons butter

Add:

6 tablespoons cream

1/2 teaspoon vanilla

1/2 cup chopped walnuts

Blend well and spread over cake.

Three frosts or three fogs on successive nights bring rain.

LINCOLN'S RUM CAKE

1 cup butter

3-1/2 cups sifted cake flour

1 cup milk

1 teaspoon vanilla

2 cups sugar

8 egg whites, stiffly beaten

3-1/2 teaspoons baking powder

pinch of salt

Cream butter; gradually add sugar and continue creaming until smooth. Sift flour; measure and keep out 2 tablespoons. To the creamed mixture, add rest of flour, egg whites, and milk alternately in thirds. Beat well after each addition. Next mix the baking powder with the 2 tablespoons flour and add after the cake is thoroughly mixed. Beat vigorously. Add vanilla and salt last. Bake in two greased 8x8x2-inch cake pans at 350 degrees about 20 to 30 minutes.

Filling:

2/3 cup butter

1/2 cup rum

2-1/2 cups sifted powdered sugar

Mix all ingredients thoroughly and set in refrigerator to thicken. Put between layers and put cake in refrigerator to set filling before frosting. Frost with 7-minute frosting, using rum for flavoring.

If your shoestring comes untied, somebody is talking about you.



